Unit 303: Contribute to business success

# Worksheet 1: Legislation for own section (tutor)

1. List the names of legislations that apply to a chef de partie when managing a section in the kitchen.

Answer: (Name of local legislation relating to each of the following should be listed)

* Employment
* Equality
* Disciplinary
* Health and safety
* Food safety
* Waste disposal management
* Chemical handling and disposal
1. Apart from training and implementing HACCP, what other procedures are a chef de partie responsible for when managing a section in the kitchen?

Answer:

* Monitoring and recording processes to support due diligence
* Control of pests to prevent contamination
* The use of swabbing as a technique to identify microbiological threats
* Supervisors to ensure the workforce complies with the management plan
* A comprehensive cleaning schedule
* Maintenance of the work area and equipment.

2. Explain what is meant by the following:

1. Compliance
* Obeying/abiding by all legal laws and regulations
1. Due diligence
* Demonstrating steps have been taken to reduce risk/harm through recording temperatures, carrying out risk assessments.

3. What are the requirements for monitoring and recording food safety procedures to meet local, state and establishment requirements?

Answer:

1. Laws – local laws and council regulations can vary. Reaffirm all compliance issues in regard to monitoring and recording needs.
2. Food path – correct recording allows for a clear trace from farm to plate. This depends on the use of accredited suppliers that have recorded HACCP processes in place.

4. HACCP register – list of all components of the HACCP compliance system listing all documentation:

Answer:

* Delivery systems and records
* List of 7 HACCP steps with appropriate documentation at each step
* Records of all CCPs during the catering cycle
* Records of samples taken and correspondence on lab reports
* Staff records including all training, refresher training, sickness and HR records
* Visitor records and policies
* Cleaning schedules and records
* Pest control, waste management and equipment maintenance records
* Due diligence – internal and external audit systems to show measures of HACCP system