

Unit 306: Monitoring and supervision of food safety

Activity 20: Hygiene

Explain how as a supervisor how you can ensure your team meet the professional personal hygiene requirements required:

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Identify areas on your hands where effective handwashing is often missed:

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Design a basic kitchen layout taking into consideration workflow and to prevent cross contamination. Take into consideration the following factors:

Walls, floors, ceilings, windows, doors, lighting, design of waste areas, work flow (separation between high and low risk areas, good visibility), ventilation, design of building infrastructure/work areas (e.g. for pest control, storage, surfaces), washing facilities (hand washing basins, toilets), staff areas (changing, shower area as necessary), services (gas, electricity, water, drainage, sanitation).

Identify three considerations when purchasing a new piece of kitchen equipment:

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