

Report on global examination performance

Qualification: 8066-203 Level 2 Food safety in catering: Multiple-choice
 Exam date: June 2015

The exact make up of each test varies between series and this report is **specific** to the **June 15** series. The table below displays the specific areas of weakness where, on average, less than 50% of candidates have answered questions in these areas correctly.

Unit	Outcome	Assessment Criteria
203	01 Understand food safety procedures	05 state the key elements of a food safety policy
	02 Understand how to keep self clean and hygienic	05 describe the advantages and disadvantages of wearing gloves
		06 list reportable illnesses and infections
		07 explain the term carriers
	03 Understand how to keep the working area clean and hygienic	03 identify the six stages of cleaning
		05 list different cleaning methods used for tools and equipment
		06 describe the safety requirements for handling and storing chemicals
	04 Know how to receive and store food safely	04 identify the correct storage conditions for food
		06 describe the methods of storing food which prevent contamination by pests
		09 describe ways of reducing cross contamination
		12 state the rules to observe when using probe thermometers
	05 Know how to prepare, cook, hold and serve food safely	01 list the micro-organisms associated with food poisoning
		04 identify different types of high risk foods
		09 identify sources of physical contaminants
		13 identify the best practice for cooking and reheating food
		14 identify the best practice for chilling food