Title	Meet food safety requirements when providing food and drink for		
	individuals		
Unit Reference	HSC 2029		
Level	Two		
Credit value	2		

Learning outcomes	Asses	ssment criteria
The learner will	The le	earner can:
1. Understand the	1.1	Identify potential food safety hazards
importance of food safety		when preparing, serving, clearing away
measures when providing		and storing food and drink
food and drink for	1.2	Explain the importance of implementing
individuals		food safety measures when providing food
		and drink for individuals
	1.3	Explain why personal protective clothing
		should be used when handling food and
		drink
	1.4	Explain why surfaces, utensils and
		equipment must be clean before beginning
		a new task
	1.5	Explain the importance of clearing and
		disposing of food waste promptly and
		safely
	1.6	Explain the importance of storing different
		types of food and drink safely
2. Be able to maintain	2.1	Explain when hands must be washed to
hygiene when handling		maintain food hygiene
food and drink	2.2	Demonstrate effective hand-washing for
		handling food and drink
	2.3	Use personal protective clothing to
		maintain hygiene when handling food and
	2.4	drink
	2.4	Ensure that all surfaces, utensils and
		equipment are clean before beginning a
3. Be able to meet safety	3.1	new task Describe practices to control hazards when
requirements when	J.1	preparing and serving food and drink
preparing and serving food	3.2	Prepare food and drink in ways that
and drink for individuals	J.2	minimise risks to own safety and that of
and drink for individuals		others
	3.3	Serve food and drink in ways that
	3.3	minimise risks to own safety and that of
		others
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4. Be able to meet safety	4.1	Clear away food and drink in ways that
requirements when		minimise risks to own safety and that of
clearing away food and		others
drink	4.2	Dispose of food waste promptly and safely
	4.3	Clean utensils and equipment effectively
		after use
	4.4	Store utensils and equipment safely
5. Be able to store food	5.1	Describe practices to control food safety
and drink safely		hazards when storing different types of
		food and drink
	5.2	Store different types of food and drink
		safely
6. Know how to access	6.1	Identify sources of information about food
additional advice or		safety
support about food safety	6.2	Describe how to access advice and support
		about own role in maintaining food safety
		when providing food and drink for
		individuals

Additional information about the unit			
NOS ref	HSC 213		
Unit purpose and	This unit is aimed at those working in a wide range of		
aims	settings. It provides the learner with the knowledge and		
	skills required to meet food safety requirements when		
	preparing, serving, clearing away and storing food.		
Assessment	This unit must be assessed in accordance with Skills		
requirements	for Care and Development's QCF Assessment		
	Principles. Learning outcomes 2, 3, 4 and 5 must be		
	assessed in a real work environment.		
Additional information	An individual is someone requiring care or support		
	Others may include:		
	The individual		
	 Family and friends of the individual 		
	 Colleagues 		
GLH	15		
GLII	13		

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