

Unit Title: Food Safety in the Home and Community	
Level:	One
Credit Value:	2
GLH:	20
OCNLR Unit Code:	NH3/1/LQ/001
Ofqual Unit Reference Number:	H/505/6063

This unit has 5 learning outcomes

LEARNING OUTCOMES	ASSESSMENT CRITERIA
The learner will:	The learner can:
1. Understand the importance of handling food safely.	1.1. Describe why it is important to maintain good practice when handling food. 1.2. Identify hazards related to food safety and describe appropriate actions. 1.3. State why it is important to store and dispose of waste safely, and give examples of how to do it.
2. Understand the importance of personal hygiene when handling food.	2.1. List ways to maintain personal hygiene in the food work area, including how and when to wash hands. 2.2. List potential problems resulting from not maintaining personal hygiene in the food work area.
3. Understand the importance of cleaning a food work area.	3.1. State why cleaning is important in keeping food safe. 3.2. List ways of keeping the food work area clean. 3.3. Select and safely use appropriate cleaning materials in a food work area.

<p>4. Understand the importance of keeping food products safely</p>	<p>4.1. Describe how to store different types of food correctly. 4.2. State why it is important to follow food storage instructions. 4.3. List ways in which food should be handled to avoid contamination. 4.4. List ways in which food should be stored to avoid contamination.</p>
<p>5. Handle food safely</p>	<p>5.1. Handle food safely following correct procedures.</p>

Assessment

The grid below gives details of the assessment activities to be used with the unit attached. Please refer to the OCN London Assessment Definitions document for definitions of each activity and the expectations for assessment practice and evidence for moderation.

P = Prescribed This assessment method *must* be used to assess all or part of the unit.

O = Optional This assessment method *could* be used to assess all or part of the unit.

Case Study		Project	
Written question & answer/test/exam	O	Role play/simulation	
Essay		Practical demonstration	P
Report		Group discussion	O
Oral question and answer	O	Performance/exhibition	
Written description	O	Production of artefact	
Reflective log/diary		Practice file	O