

Unit Title: Food Safety and Storage	
Level:	Entry Three
Credit Value:	3
GLH:	30
OCNLR Unit Code:	HD8/E3/LQ/015
Ofqual Unit Reference Number:	J/505/8646

This unit has 3 learning outcomes

LEARNING OUTCOMES	ASSESSMENT CRITERIA
The learner will:	The learner can:
1. Know basic hygiene rules.	1.1. Identify at least five hygiene procedures before handling food.
2. Know how to store different types of food.	2.1. Identify different food types. 2.2. State foods which will perish and how to store them. 2.3. State foods which are longer lasting and how to store them.
3. Know when food should be discarded.	3.1. Identify how to use "Use by" dates. 3.2. Identify three signs that food is still fresh. 3.3. Describe signs that food may not be safe to use/has "gone off". 3.4. State a possible consequence of eating food that is no longer fresh.

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 verification.

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	O
Report		Group discussion	O
Oral question and answer	O	Performance/exhibition	
Written description	O	Production of artefact	