

## The Mandatory Unit - Level 2, Unit 1 – Food Safety for Manufacturing (1 credit)

1. Understand how individuals can take personal responsibility for food safety	2. Understand the importance of maintaining personal hygiene	3. Understand the importance of keeping the work areas clean and hygienic	4. Understand the importance of keeping products safe
1.1 I can 1.1 Identify the importance of food safety procedures	2.1 I can recognise the importance of personal hygiene in food safety including its role in reducing the risk of contamination	3.1 I can Identify how to keep the work area and equipment clean and tidy	4.1 I can Identify the sources and risks to food safety from contamination and cross contamination
1.2 I can State how to report food safety hazards, infestations and food spoilage	2.2 I can Identify effective personal hygiene practices	3.2 I can State the importance of safe waste disposal	4.2 I can State how contamination of food can cause illness or injury
1.3 I can recognise the legal responsibilities of food handlers and food business operators		3.3 I can Identify the importance of pest control	4.3 I can Identify safe food handling practices and procedures
			4.4 I can Recognise the importance of temperature controls
			4.5 I can identify stock control procedures