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| Title | **Monitor health and safety issues in food production areas** | | |
| Level | **4** | **Credits** | **9** |

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| Purpose | The aim of this module is to develop knowledge, skills and understanding of monitoring health and safety issues in food production areas |

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| Classification ISCED | 1013 Hotel, restaurants and catering |

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| Available grade | Competent / Not yet competent |

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| Modification history | N/A |

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| **Competency Unit** | **Performance Criteria** | **Knowledge and Understanding** |
| **G1.**Ensure that all kitchen associates follow organizational requirements for health and safety | **The students will be able to:**  **P1:** Effectively implement HACCP (Hazard Analysis and Critical Control Points) standards  **P2:** Analyze the benefits of risk assessment  **P3:** Understand food safety and hygiene practices  **P4:** Observe and check that associates know and understand methods to deal with emergency.  **P5:**Complete records as required to demonstrate that section team follows health and safety requirements.  **P6:** Advise associates of the sources of information about health, hygiene and safety in the food outlet, including Standard Operating Procedures for food outlet, manuals, data sheet and instructions from manufacturers and suppliers, websites, training materials  **P7:** Check food safety when storing, preparing and cooking food.  **P8:** Know whatfood poisoning is; including Chemicals, viruses, moulds, physical contaminants. | **The students will be able to:**  **K1:** Assess the risks in kitchen environments  **K2:** Check the extent to which all associates are aware of and follow health and safety requirements in line with organizational requirements  **K3:** Ensure that associates follow safe working practices at all times  **K4:** Monitor the extent to which associates identify any hazards or potential hazards and deal with these correctly  **K5:** Monitor the reports made by associates on any accidents or near accidents  **K6:** Monitor the way that associates practice emergency and security procedures correctly  **K7:** Ensure that appropriate records are completed as required to demonstrate that section team follows health and safety requirements |

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| **G2.**Monitor efficient and effective use of kitchen equipment | **The students will be able to:**  **P1:** Maintain equipment, including its function and maintenance requirements; and work areas,  **P2:** Ensure that all equipment is working correctly in own section of the kitchen  **P3:** Observe and check the use of equipment by associates  **P4:**Respond to faulty equipment, including trapped hands or fingers, impact of a heavy object, contact with hot equipment, faulty electrical equipment, inappropriate use of equipment  **P5:** Arrange for appropriate maintenance for all equipment available in own section of the kitchen on a regular basis  **P6:** Ensure that appropriate equipment is properly calibrated according to operating instructions in own section of the kitchen  **P7:** Check that associates are using equipment correctly, efficiently and effectively in own section of kitchen  **P8:** Take corrective action where required to improve the safety of work areas. | **The students will be able to:**  **K1:** Know the maintenance, calibration or replacement requirements for specific items of equipment, including following manufacturer’s requirements  **The students will be able to:**  **K1:** Explain importance of cleaning |
| **G3- Maintain and monitor the kitchen cleaning** | **The students will be able to:**  **P1:** Maintain cleaning, including encouraging safe |

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| **programme** | working methods, removing particles of food, reducing the risk of contaminating food, helping to prevent accidents, reducing risks from pests, keeping the food outlet environment pleasant  **P2:** Check the functions of the cleaning program , including working stations that are clean, cleared and sanitized; fixtures that are clean, cleared and well maintained; equipment that is clean and ready to useroutes around kitchen workflow that are clean and cleared  **P3:** Ensure that all associates understand their role in undertaking cleaning duties  **P4:** Monitor the number of associates to undertake the cleaning programme effectively  **P5:** Observe and check that associates have the cleaning tools and materials they need to undertake cleaning duties for their area of work  **P6:** Check that there are no hazards present that would affect the cleaning programme  **P7:** Observe and check that associates are using cleaning tools and materials safely, effectively and efficiently  **P8:** Monitor appropriate checklists to ensure that the cleaning programme has been completed correctly and according to organizationalstandards. | **K2:** Knowledge of HACPP and other guidelines for the safe use of cleaning tools and materials, including specialist chef’s uniform, appropriate storage of tools and materials, particularly for hazardous chemicals |