



QUALIFI Level 1 Award in Food Safety Essentials for Food Handlers (AFS1SFG2013)

Award Specification

May 2016

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- We value and practise equality of opportunity, transparency and tolerance
- We strive for excellence in all we do: locally regionally, nationally and internationally
- We work in partnership with business, the community and other educators
- We encourage and promote research innovation and creativity

Student Commitment

This represents a clear statement of Qualifi Ltd and its partners' intentions to deliver agreed standards for a range of academic and administrative services. It spells out what is expected of you as a student and the contribution that can be made to gain the most benefit from your study time through our courses.

You will get the best out of your study time with Qualifi if you are committed to:

- Preparing for classes and attending punctually
- Completing your work to the best of your ability and submitting it on time
- Not committing plagiarism
- Keeping up to date with course information through email or other channels
- Using the feedback, you are given to improve subsequent work
- Making appropriate use of teaching staff's time
- Taking responsibility for your personal development planning and skills development
- Treating staff, fellow learners and neighbours in the local community with respect at all times

We aim to:

- Start and end all classes on time
- Give you one week's notice of changes to your classes
- Give you feedback on assessed work within 15 working days
- Give you clear, legible and informative feedback on your work
- Be available for timed appointments
- Treat you with respect at all times
- Support you in your preparation for the work place

Supporting Diversity

Qualifi Ltd and its partners recognise and value individual difference and have a public duty to promote equality and remove discrimination in relation to race, gender, disability, religion or belief, sexual orientation and age.

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Award Specification

Award Aims

This unit aims to provide learners with introductory knowledge of principles of food safety. It is intended primarily for use as an introductory course for front-of-house, temporary and part-time food handler staff working in the catering and hospitality industries. It covers the basic food safety and personal hygiene considerations that should support the safe preparation and service of foods to the general public. It is relevant to commercial, not-for-profit and volunteer settings.

Award Details

QUALIFI Level 1 Award in Food Safety Essentials (AFS1SFG2013)

Accredited by QUALIFI

QUALIFI is a UK Awarding Organisation regulated by OFQUAL

Award Reference	AFS1SFG2013
Award Type	Endorsed Award with equivalence at QCF Level 1
QAN	n/a
Guided Learning Hours	6-8 hours
Level	1
Credit value	1
Assessment	Multiple choice examination (online)
Delivery	Video and text online with tutor support
Launched (review)	2013 (2019)

Award Overview

This unit introduces candidates to basic food safety principles and good practices necessary to operate safely on entry to the catering or hospitality industry. Candidates will discover key concepts such as how bacterial growth occurs, the importance of good temperature control in preparing cooking and storing food safely, and an understanding of the importance of good personal hygiene.

Candidates will understand how to play their part in controlling and limiting basic risks to food safety and how to protect the general public from harm. Successful completion and achievement will enable new staff to operate safely from their first shift.

Entry Requirements

There are no prerequisites for this award. It is advised that learners have a minimum of Level 1 in English and Maths or equivalent.

Progression Routes

QUALIFI Level 2 Award in Food Safety in Catering (AFS2SFG2012)

Award Structure

This award is made up of one mandatory unit. Candidates must successfully complete the assessment for the unit via online multi-choice examination to achieve the award. The award can be gain as a free standing unit qualification or as part of a wider programme of learning.

Assessment Guidance

This award is assessed via a 20 question multiple-choice examination, tested online and with a guide completion time of 40 minutes. Successful candidates must answer a minimum of 16 questions out of 20 correctly (80%). Following assessment, the assessment result will be provided to the candidate, and certificates for those who are successful are generated and provided electronically.

Age Range

This award is provided for delivery to learners aged 16+ yrs.

Delivery Information

All learning, tutor support and examination activity is carried out online. There is no fee for additional examination entry, however unsuccessful candidates are encouraged to contact the course tutor for support and advice. Please contact delivery partner The Safer Food Group (East GB Ltd) 0800 612 6784 info@thesaferfoodgroup.com for more information.

Learning Outcomes and Assessment Criteria

Learning Outcomes		Assessment criteria	
1.	Understand the concept of bacterial hazards and the conditions food poisoning bacteria need to multiply to dangerous levels.	1.1	Define the terms food poisoning, hazard, contamination and cross-contamination
		1.2	Identify when a product is in the danger zone of
		1.3	temperatures
		1.4	Explain the process by which bacteria reproduce (binary fission)
		1.5	Describe a range of micro-organisms, where they are typically found, and what threat they pose to food safety Identify factors that influence the multiplication of food poisoning bacteria
2.	Understand how to prevent the spread of harmful bacteria through safe cooking procedures and good temperature control.	2.1	Understand the main causes of food poisoning (time and temperature control failures)
		2.2	Describe how probe thermometers should be used, cleaned and disinfected
		2.3	State appropriate minimum cooking and reheating temperatures and times for the production of safe food
		2.4	State appropriate chilled and frozen storage temperatures for the storage of food safely
		2.5	Explain the reason for the separation of raw and ready-to-eat foods in storage and preparation
3.	Understand how to prevent the spread of harmful bacteria through good personal hygiene standards and appropriate cleaning of premises	3.1	Identify appropriate approaches to achieving good personal hygiene standards as a food handler
		3.2	Describe an appropriate hand-washing technique and the dangers of not washing hands properly
		3.3	Describe a food handler's responsibility to report illness to their supervisor
		3.4	Understand the role of appropriate regular cleaning in the safe production of food

Programme Syllabus

A. Food safety law

Candidates should be aware of the main food safety laws affecting UK food premises and food handlers, and be able to describe the basic responsibilities food handlers have to contribute to the safe production of food served to the general public. They should be able to:

- I. State the consequences of poor standards of food hygiene in a catering premises
- II. Identify the main legislation that controls the production of food served to the public
- III. Describe appropriate basic safe food handler behaviour according to UK law
- IV. Understand the legal term Due Diligence in the context of basic food handler behaviour
- V. Describe the basic responsibilities of an Environmental Health Officer (EHO)

B. Pathogenic bacteria

Candidates should understand the food safety threat of food poisoning bacteria, and be able to describe conditions for bacterial growth and the concept of high-risk and low-risk foods. They should be able to:

- I. Identify common food poisoning hazards in catering premises
- II. Define the terms helpful, spoilage and pathogenic bacteria
- III. Describe the common symptoms of food poisoning
- IV. Understand that you cannot see, taste or smell the presence of bacteria
- V. Describe the conditions bacteria need to multiply to dangerous levels
- VI. Understand the terms high-risk and low-risk foods and give examples of both

C. Controlling food poisoning

Candidates should understand common causes of bacterial food poisoning and a range of methods used to control the multiplication of pathogenic bacteria, in particular the use of high and low temperatures. They should be able to:

- I. Identify the most common causes of food poisoning outbreaks in the UK
- II. Describe which groups are at most risk from a food poisoning outbreak
- III. Describe how food should be handled to prevent physical, chemical contamination
- IV. Understand the significance of temperature control in limiting the threat of food poisoning
- V. Describe approved cooking temperatures, hot hold and chilled storage temperatures
- VI. Understand the importance of following instructions and reporting any potential hazards

D. Physical, chemical and allergenic hazards

Candidates should understand the concept of contamination, including physical and chemical contamination of foods. They should also be aware of the existence and threat of allergenic ingredients. Candidates should be able to:

- I. Define the terms contamination and cross-contamination in the context of food production
- II. Provide examples of common causes of physical and chemical food contamination
- III. Describe basic controls used to limit the threat of physical and chemical contaminants
- IV. Describe how food should be handled to prevent physical, chemical contamination
- V. Understand the threat of allergic food ingredients to allergy sufferers
- VI. Describe simple actions to limit the threat of allergenic ingredients to sufferers

E. Personal hygiene

Candidates should understand the importance of good standards personal hygiene in the safe production and service of food including appropriate hand hygiene technique. They should be able to:

- I. Understand the need for appropriate protective clothing for a food handler
- II. State the consequences of poor personal hygiene standards or poor technique
- III. Describe the basic facilities needed for good hand washing
- IV. Describe how and when to correctly wash your hands as a food handler
- V. Describe the hazards associated with skin infections and the need for suitable dressings
- VI. Understand the importance of reporting illness to the supervisor
- VII. Identify the hazards associated with perfume and jewellery in a catering premises

F. Cleaning and food pests

Candidates should understand basic approved approaches to cleaning in a food premises, including the six stages of cleaning. They should also understand the threat food pests pose to food safety, including ways to detect and deter pests. They should be able to:

- I. Understanding of need for thorough cleaning and the threats caused by dirty premises
- II. Describe basic approaches to cleaning and the basic use of various cleaning chemicals
- III. Describe washing facilities needed to clean food preparation equipment
- IV. Describe how waste should be dealt with in a catering premises
- V. Understand the role of a cleaning schedule in maintaining food safety
- VI. Understand the threat that food pests pose and describe basic controls to deter pests

Further professional development and training

Qualifi supports UK and international customers with training related to our qualifications. This support is available through a choice of training options offered through publications or through customised training at your centre.

The support we offer focuses on a range of issues including:

- planning for the delivery of a new programme
- planning for assessment and grading
- developing effective assignments
- building your team and teamwork skills
- developing student-centred learning and teaching approaches
- building in effective and efficient quality assurance systems.

You can request customised training through your registered centre in the first instance. If you need to contact Qualifi directly:

Our customer service number: +44 (0) 161 818 9904

or delivery partner

The Safer Food Group Tel **0800 612 6784** info@thesaferfoodgroup.com.