

LEARNER OUTCOME	LEARNER ASSESSMENT CRITERIA
The learner will:	The learner can:
1. Understand the role of the supervisor in ensuring compliance with food safety legislation	1.1. Summarise the importance of food safety management procedures. 1.2. Explain the responsibilities of employers and employees in respect of food safety legislation and procedures for compliance. 1.3. Outline how the legislation is enforced.
2. Understand the application and monitoring of good hygiene practice	2.1 Explain the importance of, and methods for, temperature control. 2.2 Explain procedures to control contamination and cross-contamination. 2.3 Justify the importance of high standards of personal hygiene. 2.4 Explain procedures for cleaning, disinfection and waste disposal. 2.5 Outline requirements relating to the design of food premises and equipment. 2.6 Describe the importance of, and methods for, pest control.



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The learner will:	The learner can:
3. Understand how to implement food safety management procedures	3.1. Describe the importance to food safety of microbial, chemical, physical and allergenic hazards. 3.2. Describe methods and procedures for controlling food safety to include critical control points, critical limits and corrective actions. 3.3. Explain the requirements for monitoring and recording food safety procedures. 3.4. Describe methods for, and the importance of, evaluating food safety controls and procedures.
4. Understand the role of the supervisor in staff training	4.1. Explain the requirements for induction and on-going training of staff. 4.2. Explain the importance of effective communication of food safety procedures.

