


Level 2 Award in Food Safety in Catering (7150)

7150 Level 2 Award in Food Safety in Catering

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Unit 202: Food safety in catering

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There is 1 unit in this qualification:

- Unit 202: Food safety in catering



Unit 202: Food safety in catering Handout 5: Cleaning chemicals



Sanitisers: these chemicals have been produced to

Chemicals should be used to make sure that the of cleaning and disinfection are met to ensure fo
In most cases the chemical is added to water to correct strength needed to clean effectively.

Detergents: these chemicals will dissolve gre and equipment and help with the removal of f
Detergents do not kill bacteria.

Disinfectants: these chemicals which h



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Unit 202: Food safety in catering

Unit information

Sample scheme of work

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Handouts

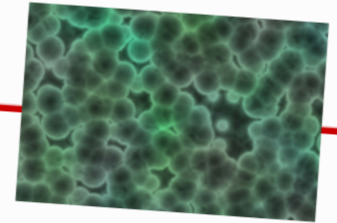
Worksheets

Worksheet 1: General

Worksheet 2: General

Food poisoning bacteria

The chart below provides information about the sources of food poisoning bacteria describing both the symptoms and onset times



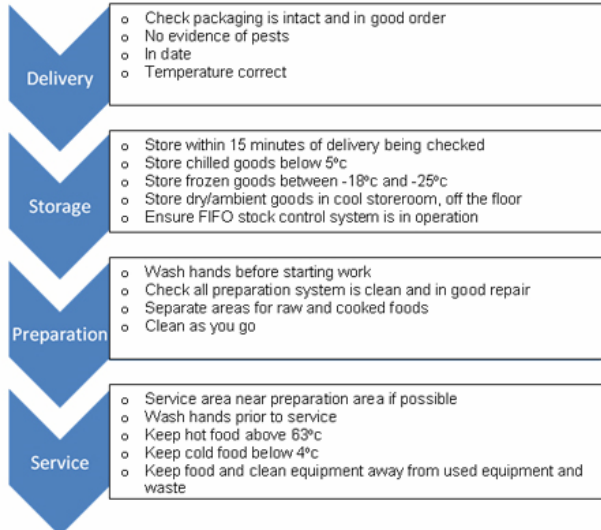
Organism

Onset period	Symptoms
Usually 1 - 5 hours	Abdominal pain, vomiting, diarrhoea
18 - 36 hours	Abdominal pain, Bloody diarrhoea
2 - 36 hours	Difficulty in swallowing and breathing, Paralysis, Can be fatal
? - 18 hours	Abdominal pain, Diarrhoea

Worksheet 3 answer guide

Learners will give a range of answers: some examples are shown below.

Download this answer guide below in pdf or Word format.



Support materials

Support for the units includes:

- Sample scheme of work
- Sample lesson plans
- Handouts
- Worksheets
- PowerPoint presentations
- Quiz
- Revision worksheet



Example: Handout

Unit 202: Food safety in catering
Handout 3: Denying access

How to deny pests access to food areas

Most common food pests enter food areas to search out food and warmth and shelter

To make sure that they cannot enter or survive in food areas you should:

- o Check pests do not arrive with deliveries
- o Use fly screens on windows
- o Keep doors and windows closed as far as is possible
- o Carry out regular checks to find possible entry routes
- o Pay attention to external waste areas
- o Keep lids on all bins at all times
- o Clean as you go: do not allow waste to accumulate
- o Do not leave used equipment lying around
- o Ensure all food is put away or refrigerated overnight
- o Check dry foods are stored in tightly lidded containers
- o Ensure a good regime of cleaning is adhered to
- o Carry out regular checks of all storage areas and rooms
- o Empty kitchen and preparation areas bins regularly throughout the day



Example: Worksheet

Unit 202: Food safety in catering
Worksheet 6: Bin rules!



Remember the BIN rules!

1. E _ _ _ B _ _ R _ _ L _ _ Y

THROUGHOUT THE D _ _

2. W _ _ Y _ _ H _ _ S A _ _ _

E _ _ _ _ _ BINS

3. DIS _ _ _ _ ALL BINS D _ _ _

a) Where should outside bins and waste skips be positioned?

.....

b) Why should external bins have well fitting lids?

Example: PowerPoint presentation

HACCP

- Hazard Analysis and Critical Control Points is a well known and used food safety management system. It can be used effectively in all sizes and types of food business.
- Its main aim is to focus attention on critical control points in the food business operation to ensure that situations do not occur which could make the food unsafe to eat.
- Each step in the food production process must be analysed to identify points at which something could go wrong and then procedures must be put in place accordingly.



Example: Revision worksheet

Unit 202: Food safety in catering**Revision worksheet: Mix and Match**

Check your understanding by matching the statements in the left-hand column with the words that they are describing from the table at the bottom of the page.

The range of temperatures between 5°C - 63°C in which bacteria can grow	
Nausea, vomiting, diarrhoea and stomach pain	
The transfer of bacteria from raw food to cooked food	
Poisons which some bacteria can produce in food, some of which survive further cooking	
Ready to eat foods such as cooked meat or poultry, seafood, dairy products and cooked rice	
Organisms that cause disease	
The process by which food poisoning bacteria multiply	

Additional support

- Recommended book and website lists
- Links to useful videos
- Glossary and FAQs
- Unit information





For more information please email:

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