



Level 2 Award in
FOOD SAFETY IN CATERING

Evidence Logbook

Qualification recognition number: 600/1306/0

Qualification Reference: L2AFSC

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Component 1: Food safety in catering

Component Reference Number: H/502/0132

Level: 2

Credit: 1

GL: 9

	Assessment Method	Evidence Ref. Page number, Method	Assessor Decision Sign and Date
You must be able to:			
1 Understand how individuals can take personal responsibility for food safety			
1.1 Outline the importance of food safety procedures, risk assessment, safe food handling and behaviour			
1.2 Describe how to report food safety hazards.			
1.3 Outline the legal responsibilities of food handlers and food business operators			
2. Understand the importance of keeping him/herself clean and hygienic			
2.1 Explain the importance of personal hygiene in food safety including its role in reducing the risk of contamination			
2.2 Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illnesses, cuts and wounds			
3. Understand the importance of keeping the work areas clean and hygienic			
3.1 Explain how to keep the work area and equipment clean and tidy to include cleaning and disinfection methods, safe use and storage of cleaning			

chemicals and materials, and waste disposal			
3.2 State how work flow, work surfaces and equipment can reduce contamination risks and aid cleaning			
3.3 Outline the importance of pest control			
4. Understand the importance of keeping food safe.			
4.1 State the sources and risks to food safety from contamination and cross contamination include microbial, chemical, physical and allergenic hazards			
4.2 Explain how to deal with food spoilage including recognition, reporting and disposal			
4.3 Describe safe food handling practices and procedures for storing, preparing, cooking, chilling, reheating, holding, serving and transporting food			
4.4 Explain the importance of temperature controls when storing, preparing, cooking, chilling, reheating, holding, serving and transporting food			
4.5 Describe stock control procedures including deliveries, storage, date marking and stock rotation			

Learner declaration of authenticity:

I declare that the work presented for this component is entirely my own work.

Learner signature:

Date:

Assessor sign off of completed component:

I confirm that the learner has met the requirements for all assessment criteria demonstrating knowledge and skills for this component.

Assessor name:

Signature:

Date:

Level 2 Award in Food Safety in Catering
Summary of Achievement

Learner Name		FutureQuals Learner Numbe	
Centre Name		Centre Number	

Component Number	Component Title	Credits	Date Verified	Learner Signature	Assessor Signature	IQA Signature	EQA Signature
H/502/0132	Food safety in catering						

Competence has been demonstrated in all the components recorded above using the required assessment procedures and the specified conditions/contexts. The evidence meets the requirements for validity, authenticity, currency, reliability and sufficiency.

Internal Quality Assurer Signature

Date

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