



Level 4 Award in
MANAGING FOOD SAFETY IN CATERING

Evidence Logbook

Qualification recognition number: 600/1368/0

Qualification Reference: L4AMFSC

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Assessment Principles

1. Assessment Principles

Please refer to the FutureQuals website (www.futurequals.com) for the current version of the Assessment Principles and the latest version of the qualification specification for any specific Assessment Principles relating to this qualification.

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Component 1: The Principles of Food Safety Management for Catering

Component Reference Number: H/502/0390

Level: 4

Credit: 6

GL: 40

	Assessment Method	Evidence Ref. Page number, Method	Assessor Decision Sign and Date
You must be able to:			
1. Understand how food business operators can ensure compliance with food safety legislation.			
1.1 Explain food business operator and staff responsibilities with regard to food safety legislation.			
1.2 Analyse the requirements of food safety legislation and procedures for compliance and enforcement.			
2. Understand the operational requirements needed to ensure food safety.			
2.1 Explain how the design, layout, construction and maintenance of premises and equipment can affect food safety.			
2.2 Discuss the implementation, management and application of good hygiene practices, to include cleaning, disinfection and pest control.			
2.3 Explain procedures for supplier and stock control.			
2.4 Describe operational methods and safe working practices.			

3. Understand how to establish food safety management procedures.			
3.1 Outline processes for designing and implementing food safety management procedures, including allocating resources, roles and responsibilities.			
3.2 Analyse the risks to food safety from microbial, physical, chemical and allergenic hazards in a specified food business.			
3.3 Communicate food safety management information to staff, visitors and suppliers.			
3.4 State the need for, and benefits of, staff training and the maintenance of training records.			
4. Understand the controls required for food safety.			
4.1 Review controls for microbial, physical, chemical and allergenic hazards in a specified food business.			
4.2 Discuss methods for monitoring and recording food safety hazards.			
4.3 Determine the corrective actions required if food safety hazards are not controlled.			
5. Understand how to maintain food safety management procedures.			
5.1 Explain methods for verifying the effectiveness of food safety management procedures.			

5.2 Describe circumstances that require adjustment of food safety management procedures.			
5.3 Describe how to implement adjustments to food safety management procedures.			
5.4 Outline strategies for developing and maintaining a food safety culture within an organisation.			

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 4 Award in Managing Food Safety in Catering
Summary of Achievement

Learner Name		FutureQuals Learner Number	
Centre Name		Centre Number	

Component Number	Component Title	Credits	Date Verified	Learner Signature	Assessor Signature	IQA Signature	EQA Signature
H/502/0390	The Principles of Food Safety Management for 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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Future (Awards and Qualifications) Ltd
EMP House, Telford Way, Coalville,
Leicestershire, LE67 3HE

Telephone: 01530 836662

Fax: 01530 836668

Email: info@futurequals.com

www.futurequals.com

www.futurequals.com