

SUMMER RESEARCH AND PREPARATION FOR LEVEL 2 CULINARY SKILLS COURSE

Food safety in catering-Unit 202

This unit will be assessed by a multi-choice on line examination in week 4/5 of the course.

There are four learning outcomes in this unit;

1. Understand how individuals can take personal responsibility for food safety.
2. Understand the importance of keeping him/herself clean and hygienic.
3. Understand the importance of keeping the work area clean and hygienic.
4. Understand the importance of keeping food safe.

ASSIGNMENT

The information found through internet investigation should be in depth and presented in the format explained in the 'Presentation of work' section of the course introduction paper.

Research how to;

- A. Identify the causes of food poisoning and ways to avoid it.
- B. Identify allergens, food intolerances and contaminants.
- C. Recognise good and bad practices in personal hygiene.
- D. Report and handle illnesses and infections.
- E. Identify correct cleaning procedures and practices.
- F. Maintain surfaces and manage waste management.
- G. Identify types of pest and signs of infestation and describe correct pest management and control methods.
- H. Describe and carry out methods of food storage and stock control.
- I. Manage temperature control for cooking/reheating/chilling or freezing food.
- J. Identify food safety procedures with laws and regulations which need to be followed by all catering businesses.

It would be beneficial if students could do some general research on the topic of 'Catering operations, costs and menu planning' in preparation for the Unit later on in the course.

This topic can be accessed on the web site www.nutritionprogramme.co.uk using, log in –knole and password-Knole.

Produce identification, methods of cooking and terminology are a major part of the course. Use cookery books and the internet to start your understanding of these areas.

Knife skills are vital for the accurate and speedy preparation of products in all practical sessions. Please practice at home over the holidays when possible as it will make initial lessons much more enjoyable.