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| Domain | COMMERCIAL COOKERY AND CATERING | Unit ID: 292 |
| Title: | Practice food safety methods in a hospitality establishment | |
| Level: 3 | | Credits: 5 |

Purpose

This unit standard specifies the competency required to practice food safety methods in a food business. People credited with this unit standard are able to: identify food safety critical control points and hazards; maintain effective personal hygiene when working with food; maintain food safety and prevent contamination of food; and follow food safety plan.

This unit standard is a prerequisite for other unit standards at and above Level 3 in this Domain and may also be of relevance to other persons who are required to work with food in a hospitality establishment.

Special Notes

1. Entry information

Prerequisite:

- Unit 42 *Follow workplace health, safety and hygiene procedures in a hospitality establishment* or demonstrated equivalent knowledge and skills.

2. Assessment evidence may be collected from a real workplace or simulated workplace in which there is a high degree of realism that replicates a commercial workplace setting.

3. Glossary

- *Hazard and Critical Control Points (HACCP)* is a food safety programme commonly used in the food and hospitality industry to ensure that food production methods are safe, hygienic and comply with food regulations and legislation. It is a requirement in Namibia that all establishments where food is produced or served have in place a food safety plan, which is usually based on HACCP but may also be based on another, comparable system.
- *Safe working practices* include day to day observation of safety policies and procedures, legislative requirements and professional requirements.
- *Specifications* refers to any, or all of the following: manufacturer's specifications and recommendations, establishment specific requirements.

4. All inspection, operation and maintenance procedures associated with the use of tools and equipment shall comply with establishment procedures and manufacturer's instructions.

5. Regulations and legislation relevant to this unit standard include the following:

- Labour Act No 11 2007 as amended
- Tobacco Products Control Act No 1 of 2010
- The Social Security Act 1994
- The Employee Compensation Amendment Act 5 of 1995
- Public Health Amendment Act 45 of 1976
- The International Health Regulation Act 28 of 1974
- Regulations relating to the Health and Safety of employees at work, 1997 and all subsequent amendments to any of the above.

Quality Assurance Requirements

This unit standard and others within this subfield may be awarded by institutions which meet the accreditation requirements set by the Namibia Qualifications Authority and the Namibia Training Authority and which comply with the national assessment and moderation requirements. Details of specific accreditation requirements and the national assessment arrangements are available from the Namibia Qualifications Authority and the Namibia Training Authority. All approved unit standards, qualifications and national assessment arrangements are available on the Namibia Training Authority website www.nta.com.na

Elements and Performance Criteria

Element 1: Identify food safety critical control points and hazards

Range

Critical control points for food safety include but are not limited to purchasing, delivery and storage, issue, preparation and cooking, cooling and storage, holding or display, re-heating, service.

Food safety hazards and risk situations may include but are not limited to foods highly susceptible to microbiological contamination, working in temperatures that promote rapid growth of micro-organisms, displays of food, buffets, processes where food is required to be touched by hand, requirements for re-heating or defrosting.

Biological, physical and chemical hazards include but are not limited to bacteria, fungus and yeast, broken glass or metal, foreign objects, food additives, chemicals and natural poisons, infestations (including insects, vermin, rodents and pests).

Performance Criteria

- 1.1 Critical control points for food safety in the food production system, specific job role and workplace conditions are identified in line with establishment food safety plan.
- 1.2 Food safety hazards and risk situations are identified in line with establishment food and safety plan.
- 1.3 Biological, physical and chemical hazards associated with food handling, production, storage and service are identified in line with establishment food safety plan.

Element 2: Maintain effective personal hygiene when working with food

Range

Body includes but is not limited to hands and nails clean, nail enamel removed, jewellery removed, hair contained.

Cleanliness of hands and nails refers but is not limited to washing after handshaking, visits to the toilet, smoking, nose blowing, and handling waste, money, chemicals and raw food.

Illness must include but is not limited to vomiting, diarrhoea, sinus infections, colds and flu, Hepatitis A and B, Tuberculosis, Salmonella carrier.

Work habits that prevent contamination may include but are not limited to use of disposable gloves, use of tongs, sampling food with clean utensils, use of hygienic hand drying facilities, washing of hands with antibacterial soap.

Personal habits that may cause contamination include but are not limited to body scratching, touching hair, touching nose, touching mouth, spitting, sneezing.

Performance Criteria

- 2.1 Appropriate clean clothing and footwear are selected and worn when performing food handling tasks in line with establishment food safety plan.
- 2.2 Cleanliness of hands and nails is maintained at all times when performing food handling tasks in line with establishment food safety plan.
- 2.3 Skin conditions that may cause contamination, including cuts and open wounds, are controlled in line with establishment food safety plan.
- 2.4 Health conditions and illness that may cause contamination of food are reported in line with establishment food safety plan.
- 2.5 Personal habits that may cause contamination are identified and controlled in line with establishment food safety plan.

Element 3: Maintain food safety and prevent contamination of food

Range

Food handling includes but is not limited to the receipt, storage, preparation and transfer of food.

Critical limits for temperature and time may include but are not limited to the preparation, display, service and storage of food.

Thermometers may be those used in cold rooms, ovens, freezers, food display and service areas.

Corrective action may include removal of cause of risk or hazard, treatment of risk or hazard, monitoring and preventative action.

Conditions of food may include but are not limited to uncooked, cooked, reheated.

High risk food refers to foods that are perishable or prone to bacterial contamination.

Pests may include but are not limited to insects and rodents.

Performance Criteria

- 3.1 Work habits that prevent contamination are identified and practised in line with establishment food safety plan.
- 3.2 Work area and equipment are maintained in a clean, tidy and sanitised condition in line with establishment food safety plan.
- 3.3 Food items are appropriately handled, stored and used within nominated expiry date to prevent contamination in line with establishment food safety plan.
- 3.4 Critical limits for temperature and time of different types and conditions of food are followed in line with establishment food safety plan.
- 3.5 Temperature of high risk foods is measured using a thermometer and recorded in line with establishment food safety plan.
- 3.6 Food contamination risks are identified and corrective action is taken and recorded in line with establishment food safety plan.
- 3.7 Waste is removed and disposed of in line with establishment food safety plan.
- 3.8 Pests are controlled in line with establishment procedures.

Element 4: Follow food safety plan

Range

Procedures supporting an establishment food safety plan may include but are not limited to food production procedures, food handling procedures to minimise cross contamination, record keeping, dealing with problems, pest control, cleaning and sanitation, equipment cleaning and maintenance, maintenance of personal hygiene, minimum and maximum temperatures for food, appropriate clothing and footwear, hand-washing regimes, cleaning and sanitising practices.

Performance Criteria

- 4.1 Food safety procedures are identified in line with establishment food safety plan.
- 4.2 Food safety procedures are consistently followed in line with establishment food safety plan.

Registration Data

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