



# OCNW Practical Food Safety in Catering Level 2

## Information Sheet

Aim Number : 10062270  
Awarding Body  
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# OCNW Practical Food Safety in Catering

Aim Number 10062270

Awarding Body  
OCNW  
West Lodge  
Quernmore Road  
Lancaster  
LA1 3JT  
Tel 01524 845046

## **Introduction to Cable Educational Ltd**

Cable Educational Ltd was founded 19 years ago by two experienced teachers Bill Massey and Kay Holder. Originally set up to produce learning materials for the Secondary School sector, Cable has expanded to include the publishing of materials which support the delivery work based and distance learning by Colleges of Further Education, private training providers and employers.

In 2002 Andrew Sellers was appointed Director of Further Education. The contribution of Andrew has brought rapid development in this area. Over the past 4 years, working closely with nationally recognised awarding bodies such as Edexcel, OCNW, CACHE, IOSH and RIPH, the company has produced more than 20 learning packages which support nationally recognised qualifications.

## **This Course**

This qualification provides learners with the knowledge, skills and understanding of basic food safety and food hygiene and will help them practically apply these both in the home and in the workplace. The qualification introduces the concept of continuous risk assessment.

The target learners are all food handlers, both at home and in the workplace. Food safety and hygiene training is one of the largest training markets in the UK covering not just hospitality businesses, but care and trust hospital trust, school catering, prison catering, armed forces catering etc.

## **Cable Materials**

Over 19 years Cable has developed a unique style which has proved to meet the needs of students. Our research into the average worker needing a level 2 qualification has ensured the materials are written in a style that will increase their confidence and aid them to a smooth achievement.

## **Units**

**Unit 1: Practical Food Safety in Catering** - This unit will help candidates understand what food safety is and why it is important. Candidates will learn about hazards and risks that arise from food handling activities and the possible consequences of poor standards of food safety. They will learn how to address the risks to food safety and to keep records and make reports as required by their organisation and by law. They will look at how food safety practices and procedures can be practically applied within their own food handling situation.

# OCNW Practical Food Safety in Catering

## Unit 1 Outcomes

Criteria	Assessment Method	Evidence Details	Portfolio Reference	Completion Date
<p><b>Behave as responsible individuals within food safety procedures.</b></p> <p>1 Identify and explain food safety procedures and the importance of food safety. 2 Describe record keeping requirements in relation to food safety. 3 Identify and explain reporting procedures in relation to food safety. 4 Explain your legal responsibilities in relation to food safety and those of the employer.</p>				
<p><b>Keep him/herself clean and hygienic</b></p> <p>5 Explain the importance and use of appropriate protective clothing. 6 Describe effective personal hygiene practices 7 Demonstrate a knowledge of effective hand washing practices 8 Explain the importance of illness reporting and describe workplace procedures for this. 9 Explain the importance of wound dressings</p>				
<p><b>Keep the working area clean and hygienic</b></p> <p>10 Define cleaning and disinfection and demonstrate a knowledge of cleaning and disinfection procedures. 11 Describe suitable surfaces and equipment for safe food preparation and handling. 12 Explain procedures for safe waste disposal. 13 Explain the importance of pest control and how this can be achieved</p>				

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## Unit 1 Outcomes

Criteria	Assessment Method	Evidence Details	Portfolio Reference	Completion Date
<p><b>Receive and store food safely</b></p> <p>14 Describe stock rotation and explain how it contributes to food safety</p> <p>15 Explain what is meant by contamination and cross contamination and who it can be avoided.</p> <p>16 Describe temperature controls in relation to receiving and storing food and explain how they contribute to food safety.</p>				
<p><b>Prepare, cook, hold and serve food safely.</b></p> <p>17 Describe common food safety hazards: microbiological, chemical, physical and allergenic</p> <p>18 Describe temperature controls in relation to preparing, cooking, holding and serving food and explain how they contribute to food safety</p> <p>19 Demonstrate safe procedures to prepare, cook, chilling and re-heat food</p> <p>20 Explain how to hold and serve food safely.</p>				
<p><b>Safe systems of work</b></p> <p>21 Explain the importance of following workplace procedures</p> <p>22 Identify procedures that relate to your own work role.</p> <p>23 Describe the importance of hazard analysis</p>				

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**Abstract of Funding Information 06/07** □  
**(Published by the LSC April 06)** Page 110 □ Paragraphs 493

A distance-learning programme should include all the following elements, in addition to the learning materials.

Initial assessment to ensure the programme and the mode of delivery are appropriate to the needs of the learner.

Induction

Specialist tutor support

Technical support where appropriate.

Counselling and guidance

ALS Where necessary and appropriate

Clear identification of the delivery method in the programme literature and learning agreement.

The support should include a robust marking and comment service for their work, which may be in electronic form or on paper. It is expected that the marking and comment service should be provided by suitably qualified subject tutors, who are additionally trained to support distance learners.

# Other Materials available from Cable Educational

Course Title	Section 96/97
BTEC Award in Infection Control	Yes
BTEC Advanced Award in the Control and Administration of Medicines	97 only
OCNW Level 2 Certificate in Practical Food Safety in Catering	Yes
OCNW Level 3 Practical Supervision of Food Safety in Catering	Yes
OCNW Certificate in Health and Safety in the Workplace	Yes
OCNW Certificate in Environmental Awareness	Yes
OCNW Certificate in Stress Management	Yes
OCNW Certificate in Conflict Management	Yes
ASET Certificate in Manual Moving and Handling Level 2	Yes
NVQ Cleaning and Support Services Level 1	Yes
NVQ Cleaning and Support Services Level 2	Yes
NVQ Support Services in Health Care Level 2	Yes
Certificate in Support Work in Schools Level 2	Yes
NVQ Customer Service Level 2	Yes
IOSH Safety in the World of Work	No
IOSH Managing Safely in the World of Work	No



