

Food & Hygiene		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Level 1	I e v e l 1	<u>Induction</u> Health and safety in the kitchen Knife skills - Students to identify knives and their different uses. Students to practice knife skills and show that they can use them correctly and safely. Induction / gas hobs - Students to demonstrate that they can use both electric and gas sources for cooking safely and appropriately. Combi cooker / microwave - Students to demonstrate safe practices and introduction to programming equipment. Fridge / Freezer - Students to learn safe storage techniques, temperature control and FIFO. Thermometers - Food temperature checking, battery changes and cooking temperatures. Chopping boards - Correct use of chopping boards, cross contamination.	<u>Module 1: Your Responsibilities for Food Hygiene and Safety</u> Roles and responsibilities HACCP - What is a HACCP and why is it important? Food safety management systems Environmental Health Officers (EHOs) Legal notices Weekly cooking sessions	<u>Module 2: Food Safety Hazards</u> Food poisoning / Microbial Hazards Controlling microbial hazards. • Allergenic hazards The 14 named food allergens. • Controlling allergenic hazards Emergency situations. • Physical hazards. Controlling physical contamination. • Chemical hazards. Cross-contamination. • Preventing cross-contamination. Weekly cooking sessions	<u>Module 3: Food Storage</u> Low and high-risk foods Temperature control. • Temperature and bacteria. Refrigeration. Food deliveries Use-by and best before dates. Stock rotation. Weekly cooking sessions	<u>Module 4: Cleaning and Personal Hygiene</u> Why do we clean? • Clean as you go. Cleaning and disinfection. • Effective cleaning. Dishwashers. • Hand washing Personal hygiene. • Protective clothing Reporting illness. • First aid. Waste management. • Pest control. Weekly cooking sessions	<u>Assessment: personal projects</u> Final assessment Three course meal on a budget summer food
		<u>Module 1 - Food Hygiene and Safety</u> Why is food safety important? • Your responsibilities What to expect from your employer • HACCP Food safety management systems • Enforcement Officers The Food Hygiene Rating Scheme The Food Hygiene Information Scheme What happens if you break food safety law? Weekly Cooking sessions - Friday school dinner	<u>Module 2 - Microbial Hazards</u> Food poisoning • Pathogenic bacteria Viral contamination • Food spoilage Low and high-risk foods • Raw foods Controlling microbial hazards • Cross-contamination Food handling equipment Preventing cross-contamination Weekly Cooking sessions - Friday school dinner	<u>Module 3 - Physical, Chemical and Allergenic Hazard</u> Physical hazards • Controlling physical hazards Chemical hazards • Controlling chemical hazards Allergenic hazards • Anaphylactic shock, Natasha’s Law Emergency situations • The 14 food allergens Controlling allergenic contamination • Food allergen policies Allergen labelling laws • Foods prepacked for direct sale (PPD) Weekly Cooking sessions - Friday school dinner	<u>Module 4 - Food Storage</u> Temperature control • Suppliers and deliveries Food storage • Food preservation Dry food stores • Fruit and vegetable storage Temperature and bacteria • Refrigerator temperatures Chilled food storage • Egg storage • Frozen food storage Freezing and thawing • Use-by and best before dates Food labelling • Traceability / Weekly cooking sessions	<u>Module 5 - Food Preparation / Module 6 - Personal Hygiene</u> Thawing frozen food • Thawing poultry safely Cooking and reheating • How to calibrate a probe thermometer Taking food temperatures • Cooling food Hot and cold holding • Food service Hand washing • Further hygiene considerations • Protective clothing Protective gloves • Reporting illness • Wounds and sores Weekly Cooking sessions - Friday school dinner	<u>Module 7 - Cleaning and Disinfection / Assessment</u> Why do we clean? • Cleaning and disinfection Effective cleaning • Clean as you go Cleaning schedules • Safe cleaning • Dishwashers Premise design, layout, size and suitability • Pest control • Waste management Final assessment Weekly Cooking sessions - Friday school dinner
Level 3	I e v e l 3	<u>Module One - Introduction and Supervising Food Safety</u> <u>Module Two - Food Safety Legislation</u> • Key terms • Why is food safety important? • Which foods cause illness? • Who is most at risk? • Roles of responsibility Food hygiene and the law • Food safety management systems • Enforcing the law • Working with authorised officers • Notices Fines and prosecution • Due diligence • Supervisor responsibilities • Investigating outbreaks of food-borne illness Weekly Cooking sessions - Friday school dinner	<u>Module Three - Physical Contamination</u> <u>Module Four - Chemical Contamination and Non-Bacterial Food Poisoning</u> • Physical contamination • The 6 Ps • Controlling physical contamination • Detecting contaminants • Chemical contamination • Acrylamide • Scombrototoxic food poisoning • Poisonous ingredients • Metals Mycotoxins • Food safe packaging • Chemical food poisoning • Controlling chemical contamination Weekly Cooking sessions - Friday school dinner	<u>Module Five - Allergenic Contamination</u> <u>Module Six - Microbial Contamination</u> • What is a food allergy? • Anaphylactic shock • The 14 named food allergens • Allergen labelling laws Natasha’s law • Allergenic cross-contamination Controlling allergenic contamination • Allergen policy • Allergens and food deliveries • Allergens in food distribution and storage Why is microbial contamination a risk? • Food spoilage • Bacterial growth • Bacterial spores Toxins • Cross-contamination • Controlling microbial contamination • Cooking instructions Weekly Cooking sessions - Friday school dinner	<u>Module Seven - Food Poisoning and Food-Borne Diseases</u> <u>Module Eight - Food Deliveries, Storage and Preservation</u> What is food poisoning? • Salmonella • Clostridium perfringens • Staphylococcus aureus • Bacillus cereus • Escherichia coli (E. coli) • Clostridium botulinum Clostridium botulinum • Food borne diseases • Campylobacter enteritis • Escherichia coli O157 • Listeria monocytogenes • Typhoid and paratyphoid • Dysentery (shigella) • Viral contamination Food deliveries • Reputable suppliers • Traceability • Stock control • Use by dates • Best before dates Food storage • Food service and display • Types of food preservation • Methods of preservation Weekly Cooking sessions - Friday school dinner	<u>Module Nine - Temperature Control</u> <u>Module Ten - Premises and Equipment Design</u> <u>Module Eleven - Waste Management and Cleaning</u> <u>Module Twelve - Pest Control</u> Safe temperatures • Fridge temperature • Freezer temperature • Seasonal weather • Cooking temperature • Reheating food • Cooling food Cold and hot holding • Cook-chill • Cook-freeze • Measuring equipment • How to take food temperatures • Taking food temperatures correctly • Air temperature The principles of design • Suitable workplace materials • Lighting and ventilation • Utilities Work equipment • Fixtures and fittings • Food storage areas Storing waste • Waste removal • Waste review • Benefits of cleaning • Supervising cleaning • Types of cleaning Six stages of cleaning • Cleaning chemicals • Cleaning work equipment and surfaces • C Pest control and the law • Common pests • Stored product pests • Animal pests Controlling pests • Environmental, chemical and physical controls • Pest control documentation Weekly Cooking sessions - Friday school dinner	<u>Module Thirteen - Implementing a Food Safety Management System</u> <u>Module Fourteen - Personal Hygiene</u> <u>Module Fifteen - Training Staff Assessment</u> What is HACCP? • Prerequisite procedures • The 12-step process • TACCP & VACCP • The 12 steps and 7 principles of HACCP • Recording and labelling Why is personal hygiene important? • Upholding and monitoring standards • Standards of personal hygiene • Handwashing • Skin infections and wounds • Sickness Returning to work • Protective clothing • Hair • Jewellery and perfume • Smoking and eating at work Why is training important? • Levels of training • Staff induction training • On-going training • Staff training records • Food safety culture and whistleblowing • The role of management Weekly Cooking sessions - Friday school dinner leavers BBQ End of year BBQ