

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

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