

SS27 Maintain hygiene in food storage, preparation and cooking

OVERVIEW

This standard describes the competence required to maintain personal hygiene by hand washing, and to keep storage areas hygienic and clean. It also covers dealing with food deliveries and storing food hygienically. Finally, the standard covers maintaining hygiene while preparing food and dealing with waste. Users of this standard will need to ensure that practice reflects up to date information and policies. Version No 1

KNOWLEDGE AND UNDERSTANDING

You will need to know and understand:

1. what safe working practices should be followed when storing, preparing and cooking food items
2. why it is important to lift heavy or bulk items using approved safe methods
3. what signs indicate pest infestation in food delivery and storage areas
4. why good personal hygiene is essential when handling, storing, preparing and cooking food
5. why it is important to keep storage areas and equipment hygienic
6. why it is important to keep preparation and cooking areas and equipment hygienic when preparing and cooking food
7. what the “high risk” foods are and why they should be stored, handled, prepared and cooked correctly
8. why prepared food should be stored at the required safe temperature before use
9. why time and temperature are important when storing, preparing and cooking food
10. what the main contamination threats are when preparing and cooking food
11. why it is important to cover cuts and grazes
12. why it is important to keep waste bins covered at all times
13. what the correct procedures are for defrosting foods
14. what foods can commonly present problems for those that suffer from severe allergic reactions
15. what action you can take to prevent allergic reactions

PERFORMANCE CRITERIA

You must be able to do the following:

1. keep your hands clean and wash them after unhygienic activities
2. maintain storage areas in a clean and hygienic condition
3. report deliveries of food items promptly to the proper person
4. store food items under the correct hygienic conditions, according to the food type
5. deal with unexpected situations effectively and inform the proper person where appropriate
6. carry out work in an efficient manner, in line with legal requirements and suitable workplace procedures
7. wash your hands prior to, and keep them clean during, food preparation and cooking
8. maintain food preparation and cooking areas and equipment in a clean and hygienic condition
9. prepare and cook food items under the correct conditions, according to food type
10. remove all waste food from the food preparation area promptly
11. keep all waste bins covered and away from food preparation and cooking areas
12. deal with unexpected situations effectively and inform the proper person where appropriate
13. carry out work in an efficient manner in line with legal requirements and suitable workplace procedures

ADDITIONAL INFORMATION

This standard was developed by the Hospitality Training Foundation as Unit 1FPC13. This standard links with the following dimension within the NHS Knowledge and Skills Framework (October 2004): Dimension: Core 3 Health, Safety and Security