

Unit Award Scheme

70820 BASIC FOOD HYGIENE

In successfully completing this unit, the Learner will have

demonstrated the ability to

		Evidence needed
1	recognise at least three causes of food poisoning	Student completed worksheet and/or written work
2	identify three ways food poisoning can be prevented in a food environment	Student completed worksheet and/or written work
3	produce a poster to illustrate four or more rules for personal hygiene in a food environment	Student completed poster
4	wash his/her hands in a way appropriate for preparing to handle food	Teacher completed checklist
5	identify at least four rules for storing food safely	Student completed worksheet and/or written work
6	identify four rules for general kitchen hygiene.	Student completed poster

All outcomes recorded on an [AQA Summary Sheet](#) (incorporating the [Teacher Checklist](#) if required)

Approved 8 September 2004

Level - Entry Level

Cooking & Food Hygiene.

BASIC FOOD HYGIENE- 70820

AQA Outcome 1.

Demonstrate the ability to recognise at least three causes of food poisoning;

1-
2-
3-

AQA Outcome 2.

Demonstrate the ability to identify three ways food poisoning can be prevented in a food environment;

1-
2-
3-

Carer or Young person to make notes of main points discussed.

Carer should write the student's name & number, sign & date on each sheet of paper submitted

Carer to date when the outcome was completed on the end of unit checklist.

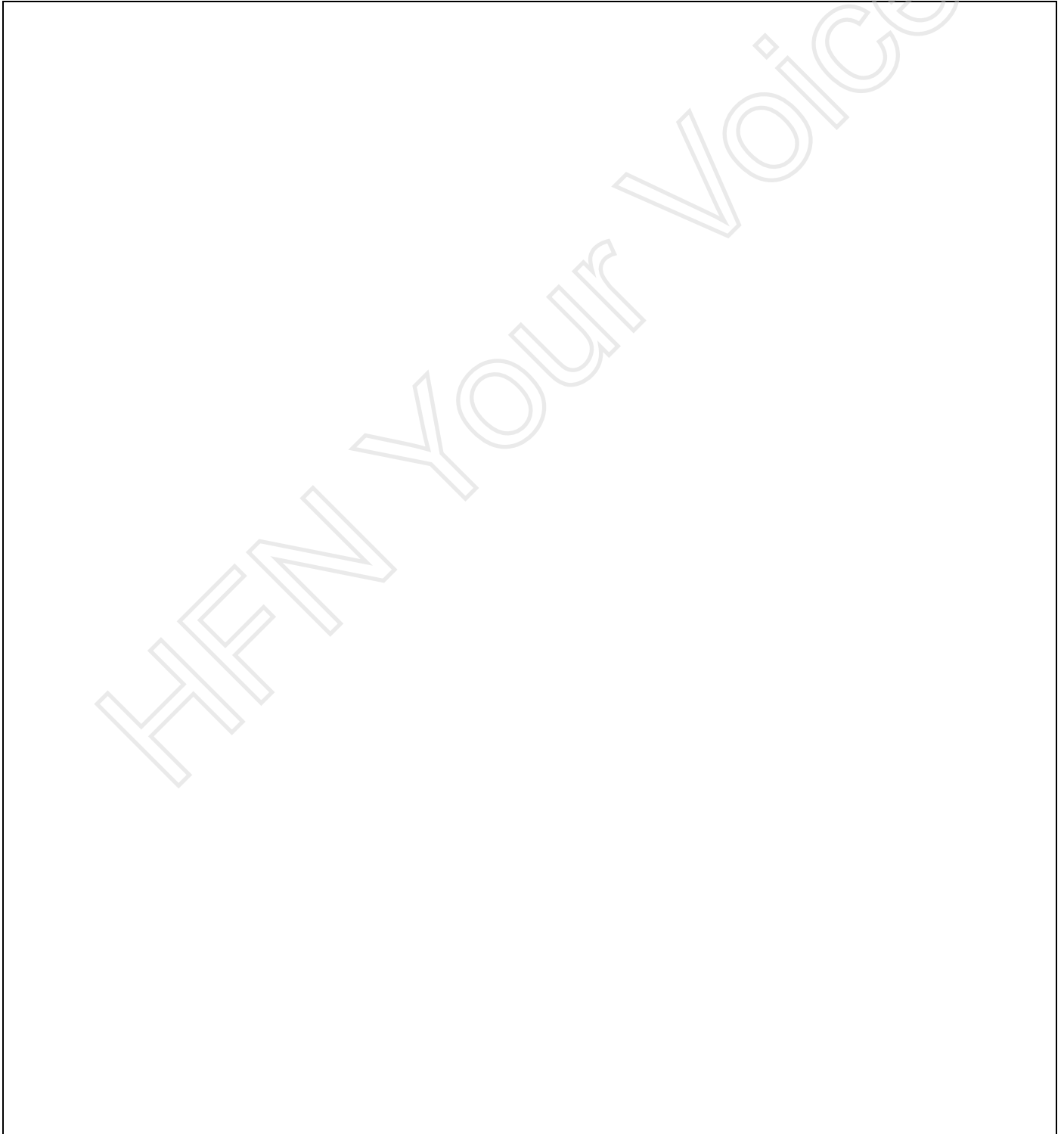
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AQA Outcome 3.

Demonstrate the ability to produce a poster to illustrate four or more rules for personal hygiene in a food environment;



Carer or Young person to make notes of main points discussed.

Carer should write the student's name & number, sign & date on each sheet of paper submitted

Carer to date when the outcome was completed on the end of unit checklist.

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AQA Outcome 4.

Demonstrate the ability to wash his/ her hands in a way appropriate for preparing to handle food;

(This can be evidenced by a photograph along with the carer's notes)

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AQA Outcome 5.

Demonstrate the ability to identify at least four rules for storing food safely;

1-
2-
3-
4-

Carer or Young person to make notes of main points discussed.

Carer should write the student's name & number, sign & date on each sheet of paper submitted

Carer to date when the outcome was completed on the end of unit checklist.

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AQA Outcome 6.

Demonstrate the ability to identify four rules for general kitchen hygiene.

1-
2-
3-
4-



Carer or Young person to make notes of main points discussed.

Carer should write the student's name & number, sign & date on each sheet of paper submitted

Carer to date when the outcome was completed on the end of unit checklist.

AQA Unit Award Scheme: Summary Sheet

Name of Centre _____

Centre No

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Unit Title BASIC FOOD HYGIENE

Unit Code 70820

*Dates must be used to record the achievement of each outcome in the columns below

Student Details		Outcomes *													Date of Completion		
		1 Cause 1	1 Cause 2	1 Cause 3	2 Way 1	2 Way 2	2 Way 3	3 Rule 1	3 Rule 2	3 Rule 3	3 Rule 4	4	5 Rule 1	5 Rule 2		5 Rule 3	
Number	Name																
	SURNAME, FORENAME																

Signed _____ (Unit teacher)

Signed _____ (Co-ordinator)

Date _____

Sheet No 1 of 2

AQA Unit Award Scheme: Summary Sheet

Name of Centre _____

Centre No

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Unit Title BASIC FOOD HYGIENE

Unit Code 70820

*Dates must be used to record the achievement of each outcome in the columns below

Student Details		Outcomes *												Date of Completion
		5 Rule 4	6 Rule 1	6 Rule 2	6 Rule 3	6 Rule 4								
Number	Name													
	SURNAME, FORNAME													

Signed _____ (Unit teacher)

Sheet No 2 of 2

Signed _____ (Co-ordinator) Date _____