### Scenario

As a member of FHS food heroes you have been asked to help with the kitchen induction of new food technology and hospitality students. The kitchen induction will be on food safety. This is important because health and safety is critical in running a successful hospitality business. All students must become aware of food hazards and prevention that may occur in the food hospitality industry.

You will need to investigate how to maintain food safety when dealing with food within different hospitality business.

A visit has been arranged to ‘Innovate’ the business that runs the school canteen catering for over 1000 people daily and interview with the owner of the ‘Brilliant restaurant’ a very successful, formal, midscale, Indian restaurant.

You will then use your research to create training material that can be used with students to learn about controls and monitoring procedures for eliminating potential food safety hazards when storing, preparing cooking and serving food.

### Tasks

It is essential that new students to realise how important it is to ensure food safety standards are maintained at all times and the potential consequences of following with the appropriate procedures for food safety when storing, preparing, cooking and serving food.

You need to produce a handbook with images and written information to help students with their upcoming kitchen induction.

Within the handbook you must investigate and evaluate using specific examples from real hospitality businesses, the impact of your chosen business choice:

- following appropriate procedures to maintain food safety when storing, preparing, cooking and serving food
- Complying with appropriate food safety legislation.

- You must analyse, using specific examples from handbooks from real hospitality businesses following appropriate procedures to maintain food safety when storing, preparing, cooking and serving food.
- Analyse the benefits and potential consequences of following or not following appropriate procedures when storing, preparing, cooking and serving

**Your handbook analysis you must include: food safety hazards including:**

- microbiological hazards
- chemical hazards
- physical hazards
- procedures that maintain food safety when:
  - storing food e.g. storage times
  - preparing food e.g. Washing hands
  - cooking food e.g. Cooking to the correct temperature
- serving food e.g., using clean serving utensils
- systems that control and monitor food safety hazards when:
  - receiving food deliveries
  - storing food
  - preparing food
  - cooking food
  - Serving food.

**Evidence you must produce for this task**
- A training handbook with images and written information
- Question and answer session notes with catering manager with 'Innovate' hospitality services and 'Brilliant Restaurant'

**Criteria covered by this task:**

<table>
<thead>
<tr>
<th>To achieve the criteria you must show that you are able to:</th>
<th>Unit</th>
<th>Criterion reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Describe, using examples, procedures to maintain food safety when storing, preparing, cooking and serving food.</td>
<td>3</td>
<td>2A.P1</td>
</tr>
<tr>
<td>Describe, using examples, potential food safety hazards in hospitality businesses when storing, preparing, cooking and serving food.</td>
<td>3</td>
<td>2A.P2</td>
</tr>
<tr>
<td>Describe, using examples, controls and monitoring procedures for eliminating potential food safety hazards in hospitality businesses when storing, preparing, cooking and serving food.</td>
<td>3</td>
<td>2A.P3</td>
</tr>
<tr>
<td>Explain, using examples, the importance of following appropriate procedures to maintain food safety when storing, preparing, cooking and serving food.</td>
<td>3</td>
<td>2A.M1</td>
</tr>
<tr>
<td>Analyse the benefits and potential consequences to hospitality businesses of complying with appropriate food safety procedures when storing, preparing, cooking and serving food.</td>
<td>3</td>
<td>2A.D1</td>
</tr>
</tbody>
</table>

**Sources of information**

**Textbooks**

**Journals**
- Caterer and Hotelkeeper (Reed Business Publications)
- Waitrose Food Illustrated (Waitrose)

**Websites**
- www.bha.org.uk
- British Hospitality Association
- www.catersource.com
- Education, products and news for caterers
- www.cookeryclub.co.uk
- Cookery Club – Information on recipes and nutrition
- www.food.gov.uk
- Food Standards Agency

**If you have not achieved the Level 2 criteria, your work will be assessed to determine if the following Level 1 criteria have been met.**

<table>
<thead>
<tr>
<th>To achieve the criteria you must show that you are able to:</th>
<th>Unit</th>
<th>Criterion reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Identify procedures to maintain food safety when storing, preparing, cooking and serving food.</td>
<td>3</td>
<td>1A.1</td>
</tr>
<tr>
<td>Identify potential food safety hazards in hospitality businesses when storing, preparing, cooking and serving food.</td>
<td>3</td>
<td>1A.2</td>
</tr>
<tr>
<td>Identify controls for potential food safety hazards in hospitality businesses when storing, preparing, cooking and serving food.</td>
<td>3</td>
<td>1A.3</td>
</tr>
</tbody>
</table>