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| **Lvl 3 FoodSafety** | **Apply food safety practices in a food-related workplace** |

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| **Kaupae |** Level | 3 |
| **Whiwhinga |** Credit | 5 |
| **Whāinga |** Purpose | The purpose of this skill standard is to provide ākonga with the ability to perform essential tasks under direction using safe food practices to prevent cross-contamination in a culinary context.  This skill standard may be used in programmes leading to the New Zealand Certificate in Culinary Practice (Level 3) [Ref: XXXX]. |

**Hua o te ako me Paearu aromatawai |** Learning outcomes and assessment criteria

| **Hua o te ako |** Learning outcomes | **Paearu aromatawai |** Assessment criteria |
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| 1. Apply safe food practices when handling food in a food-related workplace. | 1. Apply food safety techniques used to prevent cross contamination of food. |
| 1. Maintain clean work area and equipment are maintained in a clean and hygienic condition during food service. |
| 1. Comply with critical limits for temperature and time during food service. |
| 1. Remove and appropriately dispose of waste. |
| 1. Identify any contamination issues and report to supervisor. |
| 1. Identify any operational issues that impact on food safety and report to supervisor. |

**Pārongo aromatawai me te taumata paearu |** Assessment information and grade criteria

*Assessment specifications:*

Assessment against the learning outcomes will be in a culinary workplace or in training facilities that realistically reproduce the conditions of a workplace.

The learning outcomes of this skill standard are established within the kaupapa of seeking clarification and learning - actively receiving and responding to instruction.

Activities are carried out in accordance with Health and Safety at Work Act 2015 , Food Safety requirements, and following workplace procedures, including the Food Control Plan.

***Ngā momo whiwhinga |*** *Grades available*

Achieved

**Ihirangi waitohu |** Indicative content

Learning may cover but is not limited to the following content:

* The effects of physical, biological, and chemical food contamination hazards.
* The role of a food control plan in preventing cross-contamination, considering legislative and establishment requirements.
* Personal hygiene requirements, including those related to body, clothing, and footwear.

**Rauemi |** Resources

Definitions

* *Critical limits* – a criterion (for example a cooking temperature or time, or refrigeration temperature) that must be met in order to ensure food safety.
* *Food control plan* – as defined in the Food Act 2014.
* *Food-related establishment* – an operation that engages in the production, manufacture, preparation, packaging, storage, handling, transport, distribution, or sale of food, whether for profit or not.
* *Hazard* – a biological, chemical, or physical agent with the potential to cause harm when present at an unacceptable level.

**Pārongo Whakaū Kounga |** Quality assurance information

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| **Ngā rōpū whakatau-paerewa |** Standard Setting Body | Ringa Hora Services Workforce Development Council |
| **Whakaritenga Rārangi Paetae Aromatawai |** DASS classification | Service Sector > Hospitality > Food Safety |
| **Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga |** CMR | 0112 |

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| **Hātepe |** Process | **Putanga |** Version | **Rā whakaputa |** ReviewDate | **Rā whakamutunga mō te aromatawai |** Last date for assessment |
| **Rēhitatanga |** Registration | 1 | [dd mm yyyy] | N/A |
| **Kōrero whakakapinga |** Replacement information | <type here> | | |
| **Rā arotake |** Planned review date | 31 December 2029 | | |

Please contact Ringa Hora Services Workforce Development Council at [qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this skill standard.