

Title	Demonstrate basic knowledge of contamination hazards and control methods used in a food business		
Level	2	Credits	2

Purpose	<p>This pre-entry theory-based unit standard is for people training to work in a food business and includes a basic understanding of practices that result in safe food.</p> <p>People credited with this unit standard are able to demonstrate knowledge of basic food contamination hazards and prevention of cross contamination of food in a food business.</p>
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Classification	Hospitality > Food Safety
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Available grade	Achieved
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Explanatory notes

- 1 Definitions

Food business – 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.
- 2 Legislation and regulations relevant to this unit standard include but are not limited to – Food Act 1981 and any food safety programmes recognised by this Act, Food Hygiene Regulations 1974, Health and Safety in Employment Act 1992.

Outcomes and evidence requirements

Outcome 1

Demonstrate knowledge of basic food contamination hazards in a food business.

Evidence requirements

- 1.1 Characteristics of bacteria, mould, and yeasts are identified and explained in terms of the conditions required for their growth.

Range	characteristics include but are not limited to – rate of growth, spores, toxins; conditions include but are not limited to – time, temperature, food type, moisture, pH levels, requirements for oxygen.
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Outcome 2

Demonstrate knowledge of prevention of cross contamination of food in a food business.

Evidence requirements

2.1 Methods used to prevent cross contamination of food are identified in terms of the source of contamination and means of spread.

Range methods include but are not limited to – personal hygiene standards, handling procedures, cleaning and sanitising procedures, procedures for pest control, procedures for waste management, storage practice.

2.2 Methods to prevent contamination by killing and controlling micro-organisms are identified.

Planned review date	31 December 2019
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	22 September 2004	31 December 2013
Rollover and Revision	2	19 September 2008	31 December 2017
Rollover and Revision	3	15 January 2010	31 December 2017
Review	4	20 February 2014	N/A

Consent and Moderation Requirements (CMR) reference	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR also includes useful information about special requirements for organisations wishing

to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact ServiceIQ at qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.