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| Title | Demonstrate knowledge of food contamination hazards, and control methods used in a food establishment | | |
| Level | 3 | Credits | 4 |

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| Purpose | <p>This unit standard is for all people working, or preparing to work, in a food establishment.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: hazards that cause food-borne illness and food spoilage; and methods used to control hazards that cause food-borne illness and food spoilage in a food establishment.</p> |
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| Classification | Hospitality > Food Safety |
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| Available grade | Achieved |
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Guidance Information

- 1 Definitions**

Establishment requirements referred to in this unit standard may include but are not limited to the applicable procedures found in the following: establishment performance guidelines and standards; equipment manufacturer's procedures and specifications; Government and local body legislation.

Food establishment– an operation that engages in the production, manufacture, preparation, packaging, storage, handling, transport, distribution, or sale of food.

Hazard – a biological, chemical, or physical agent with the potential to cause harm.

Food Control Plan – as defined in Food Act 2014.
- 2 Legislation relevant to this unit standard include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.**
- 3 All tasks are to be carried out in accordance with establishment requirements.**

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of hazards that cause food-borne illness and food spoilage in a food establishment.

Performance criteria

1.1 Hazard sources that may contribute to food borne illness are identified.

Range sources may include but are not limited to – people, food, soil, equipment, buildings, storage areas, preparation areas, service areas, pests, rubbish, atmosphere;
evidence of five sources is required, including a minimum of one example each of biological, chemical, and physical.

1.2 Common sources of food-borne illnesses are identified and described.

Range bacteria may include but are not limited to – *Salmonella*, *Campylobacter*, *Clostridium*, *Bacillus cereus*, *Listeria monocytogenes*, *Yersinia enterocolitica*, *Escherichia coli*, *Staphylococcus aureus*;
viral may include but are not limited to – Noroviruses, cold, ‘flu, hepatitis A;
metal may include but are not limited to – cadmium, aluminium, mercury;
parasitic may include but are not limited to – *Giardia intestinalis*, *Cryptosporidium*;
fungal may include but are not limited to – aflatoxin;
chemical – natural constituents of food, chemicals added or used during processing;
toxic algae bloom;
allergenic may include but are not limited to – peanuts, shellfish;
evidence is required of one example each of bacteria, viral, allergenic, and any two other sources of food-borne illness.

1.3 Common causes and signs of food spoilage are identified and described.

Range food spoilage causes include but are not limited to – biological, chemical, physical.

Outcome 2

Demonstrate knowledge of methods used to control hazards that cause food-borne illness and food spoilage in a food establishment.

Performance criteria

2.1 Procedures used to kill, or control growth of bacteria and fungi in food and to preserve food are identified and described.

Range procedures may include but are not limited to – purchase, delivery, storage, preparation, cooking, cooling, reheating, serving, selling;
preserving may include but is not limited to control of – moisture, air, pH.

2.2 Methods used to control food-borne illness from causes other than bacteria and fungi are identified and described.

Range viral may include but are not limited to – noroviruses, cold, ‘flu, hepatitis A;
 metal may include but are not limited to – cadmium, aluminium, mercury;
 parasitic may include but are not limited to – *Giardia intestinalis*, *Cryptosporidium*;
 chemical may include but are not limited to – natural constituents of food, chemicals added during processing;
 toxic algae bloom;
 allergenic may include but are not limited to – peanuts, shellfish;
 evidence is required for four food-borne illnesses.

2.3 Methods used to prevent chemical, physical and biological food spoilage are identified and described in terms of establishment requirements and legislation.

2.4 The principles required by legislation of a food control plan are outlined and described.

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| Planned review date | 31 December 2023 |
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Status information and last date for assessment for superseded versions

| Process | Version | Date | Last Date for Assessment |
|-----------------------|---------|-------------------|--------------------------|
| Registration | 1 | 28 April 1993 | 31 December 2014 |
| Review | 2 | 30 September 1998 | 31 December 2014 |
| Review | 3 | 22 September 2004 | 31 December 2017 |
| Rollover and Revision | 4 | 15 January 2010 | 31 December 2017 |
| Review | 5 | 20 February 2014 | 31 December 2017 |
| Revision | 6 | 19 November 2015 | 31 December 2020 |
| Review | 7 | 25 January 2018 | N/A |

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| 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>.

Comments on this unit standard

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