

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

Purpose	<p>This 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 basic knowledge of food contamination hazards and control methods to prevent 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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Guidance Information

1 Definitions

Establishment requirements – any policy, procedure, process or agreed requirement, either written or oral, that is made known to the candidate prior to assessment against this unit standard.

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 to be complied with may include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.

Outcomes and performance criteria

Outcome 1

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

Performance criteria

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

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

Outcome 2

Demonstrate basic knowledge of control methods to prevent contamination of food in a food business.

Performance criteria

- 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 may include but are not limited to – personal hygiene standards, handling procedures, cleaning and sanitising procedures, procedures for waste management, storage practice.

- 2.2 Methods to prevent contamination by killing and controlling micro-organisms are identified in accordance with establishment requirements.

Range may include but is not limited to – cleaning, heating, refrigeration.

Planned review date	31 December 2026
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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	31 December 2017
Revision	5	19 November 2015	31 December 2023
Revision	6	16 February 2017	31 December 2023
Review	7	28 October 2021	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>.

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.