

PSD- Level One- Food Safety in the home and community (FSC1)-
Created by Miss Dobney for Lockdown

Food Safety in the Home and Community (FSC1)		
This is the criteria you are going to complete, you do not need to do anything on this page:		
1.1.1	Describe why it is important to maintain good practice when handling food	
1.1.2	Identify hazards related to food safety and describe appropriate actions	
1.1.3	State why it is important to store and dispose of waste safely, and give examples of how to do it	
1.2.1	List ways to maintain personal hygiene in the food work area, including how and when to wash hands	
1.2.2	List potential problems resulting from not maintaining personal hygiene in the food work area	
1.3.1	State why cleaning is important in keeping food safe	
1.3.2	List ways of keeping the food work area clean	
1.3.3	Select and safely use appropriate cleaning materials in a food work area	
1.4.1	Describe how to store different types of food correctly	
1.4.2	State why it is important to follow food storage instructions	
1.4.3	List ways in which food should be handled to avoid contamination	
1.4.4	List ways in which food should be stored to avoid contamination	
1.5.1	Handle food safely following correct procedures	

Assessor Declaration: *"I confirm that the details above are correct, that the evidence submitted is the candidate's own work and the candidate meets all of the requirements for certification of this unit."*

Candidate Declaration: *"I confirm that the evidence in this portfolio is all my own work."*

Candidate name:	Candidate signature:	Date:
Assessor name:	Assessor signature:	Date:
Internal moderator name:	Internal moderator signature:	Date:

1.1- Describe why it is important to maintain good practice when handling food.

Create a poster below which includes:

- How to wash your hand correctly? When to wash your hands?
- Why washing your hands is important for food hygiene?
- What else is good practice when handling food?
- What is important when storing food?

1.2- Can you identify hazards related to food safety and describe appropriate actions?

Hazard List



Food	Food safety rule	Potential hazard	Prevention

PSD- Level One- Food Safety in the home and community (FSC1)-
Created by Miss Dobney for Lockdown

1.3- Can you interview someone in your household about safe storage and disposal of Kitchen waste. State why it is important to store and dispose of waste safely, and give examples of how to do it.

Interviewee:

Job:

Date:

Location:

What they do:

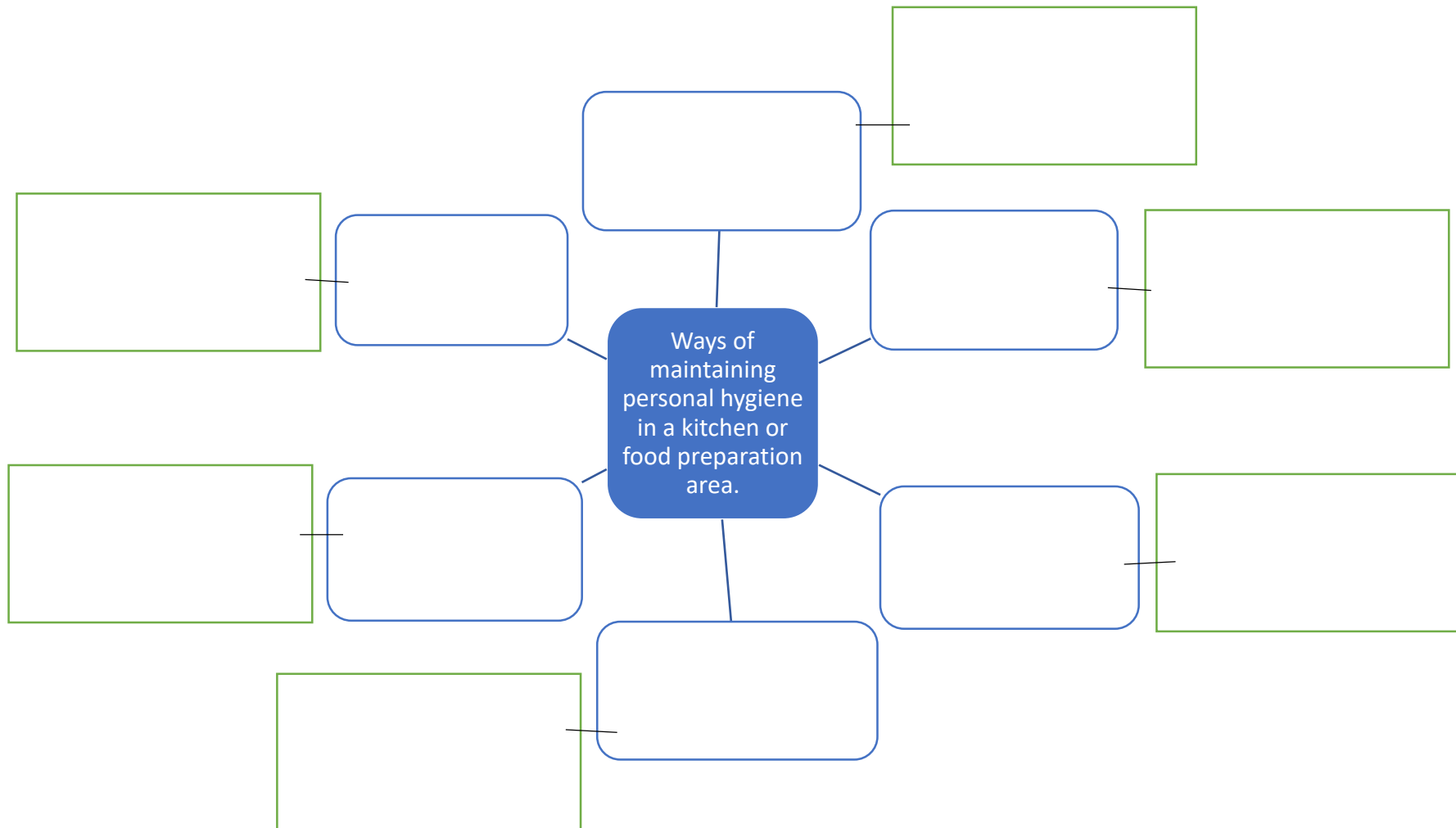
Their recommendations on the safe food storage:

Their recommendations on the safe disposal of kitchen waste:

PSD- Level One- Food Safety in the home and community (FSC1)-
Created by Miss Dobney for Lockdown

2.1- List in the blue boxes to maintain personal hygiene in the food work area, including how and when to wash hands.
(think about the key rules in the school kitchen)

2.2- In the blue boxes list potential problems resulting from not maintaining that personal hygiene in the food work area.



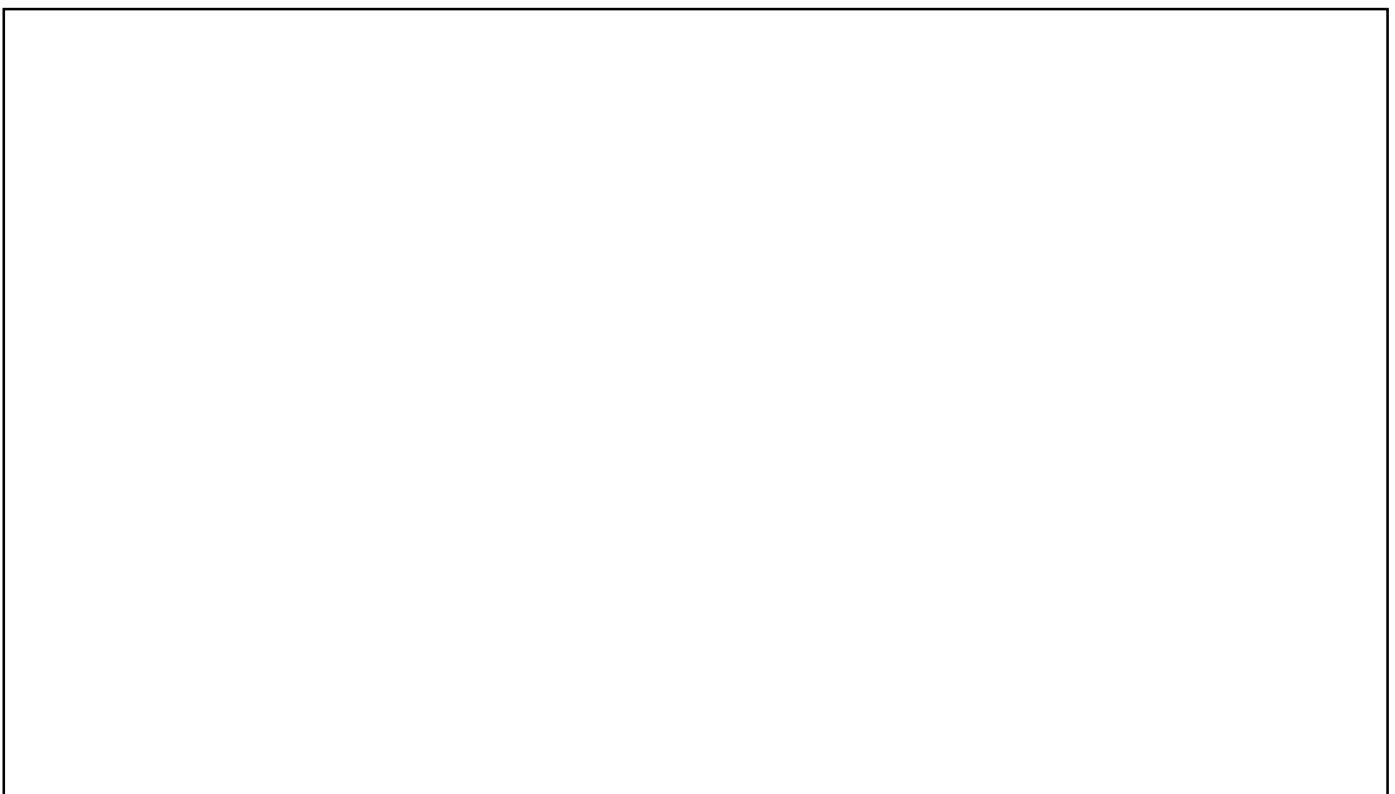
3.1/3,2/3.3- State why cleaning is important in keeping food safe.

a) Can you explain why cleaning the kitchen is important in keeping food safe.

b) Can you list ways to keep the food area clean.

-
-
-
-

c) Look on our website for the online tutorial on how to clean a kitchen, draw your kitchen below and after highlight areas that you have cleaned. Can you write what equipment you used to clean these areas.



PSD- Level One- Food Safety in the home and community (FSC1)-
Created by Miss Dobney for Lockdown

4.1/4.2- Describe how to store different types of food correctly and why this is important.

 <p>Raw meat and fish</p>	<p>How to store it:</p>	<p>Why this is important:</p>
 <p>Cooked Food</p>	<p>How to store it:</p>	<p>Why this is important:</p>
 <p>Fresh fruit/vegetables</p>	<p>How to store it:</p>	<p>Why this is important:</p>
 <p>Dairy food</p>	<p>How to store it:</p>	<p>Why this is important:</p>
 <p>Frozen food</p>	<p>How to store it:</p>	<p>Why this is important:</p>

4.3/4.4- List ways in which food should be handled and stored to avoid contamination.

Can you list ways food should be handled to avoid contamination?	Can you list ways food should be handled to avoid contamination?

5.1-

When making something to eat in the kitchen can you explain what you did to ensure you were handling food correctly.

-

-

-

-

-

-
