

**LO 1.4: Food Safety in Hospitality and Catering**

	Red	Amber	Green
<b>AC 1.4.1: Food related causes of ill health</b>			
I know and can <b>explain</b> about the different causes including:			
Allergies			
Bacteria			
Chemicals			
Intolerances			
I know and can describe the common food poisoning causes of; <ul style="list-style-type: none"><li>• bacillus cereus,</li><li>• campylobacter,</li><li>• clostridium perfringens,</li><li>• e-coli,</li><li>• listeria,</li><li>• salmonella,</li><li>• staphylococcus aureus</li></ul>			
I know and understand the main food allergens; <ul style="list-style-type: none"><li>• cereals (gluten)</li><li>• crustaceans</li><li>• dairy products</li><li>• eggs</li><li>• fish</li><li>• fruit and vegetables</li><li>• lupin</li><li>• molluscs</li><li>• nuts</li><li>• peanuts</li><li>• sesame seeds</li><li>• soya</li><li>• wheat</li></ul>			
I know and understand the main food intolerance. <ul style="list-style-type: none"><li>• Gluten</li><li>• Lactose</li><li>• Aspartame</li><li>• MSG (monosodium glutamate)</li></ul>			

I know and can describe food labelling laws and regulations			
I know and can explain about the Food Safety (General Food hygiene Regulations)			
I understand and can explain about food hygiene			
<b>AC 1.4.2: Symptoms and signs of food-induced ill health</b>			
I know and can describe the visible symptoms of food induced ill health including; anaphylactic shock, bloating, breathing difficulties, chills, diarrhoea, facial swelling, pale or sweating skin, rash, vomiting, weight loss			
I know and can describe the non-visible symptoms of food induced ill health including; constipation, feeling sick, painful joints, stomach-ache, weakness, wind/flatulence			
<b>AC 1.4.3: Preventative control measures of food-induced ill health</b>			
I know and understand the control measures to prevent food-induced ill health; <ul style="list-style-type: none"> <li>• Cross contamination</li> <li>• Correct temperature in delivery, storage, preparation and service</li> <li>• Physical contamination</li> </ul>			
<b>AC 1.4.4: The environmental Health Officer (EHO)</b>			
I know and can <b>explain</b> about the role the EHO has in enforcing environmental health laws			
I know and can explain about the responsibilities the EHO has in:			
Collecting evidence including samples for testing, photographs, interviews			
Enforcing environmental health laws and following up complaints			

Following up outbreaks of food poisoning			
Inspecting businesses for food safety standards			
Giving evidence in prosecutions			
Maintaining evidence			
Submitting reports			

### Exam command words:

You will be given a range of questions to assess your knowledge, understanding and ability to apply it to a variety of situations. The written exam will use a variety of command words: some will be more difficult than others.

The possible command words are explained here and have been colour coded from green (easiest questions) to red (harder questions which need more information)

Analyse	Examine or study in detail in order to write information about it
Justify	Give reasons why you think something is better than something else, and to support those reasons with evidence
Explain	Write about something in a very clear way, giving examples to illustrate your answer and show understanding
Describe	Identify distinctive features; give a description and factual details. Generally, no explanations are needed for these questions unless the command word states describe <b>and</b> explain
Review	To write about and assess the importance, quality or value of a topic
Identify	To show that you know and understand something by being able to give its key features and characteristics
Suggest	Give reasons or evidence to support your opinion
Recommend	Put forward or suggest an answer that is suitable for the questions
List	Provide the information in a list rather than in continuous writing
State	Give a short accurate and clear list
Name	Identify/indicate/mention/select who or what