

食品卫生

HOSPITALITY MANAGEMENT

HIGHER NATIONAL DIPLOMA

【英】苏格兰学历管理委员会 (SQA)
Scottish Qualifications Authority

Unit Student Guide

Food Hygiene Applications

DH04 04



 中国时代经济出版社

SCOTTISH
QUALIFICATIONS
AUTHORITY



食品卫生

HOSPITALITY MANAGEMENT

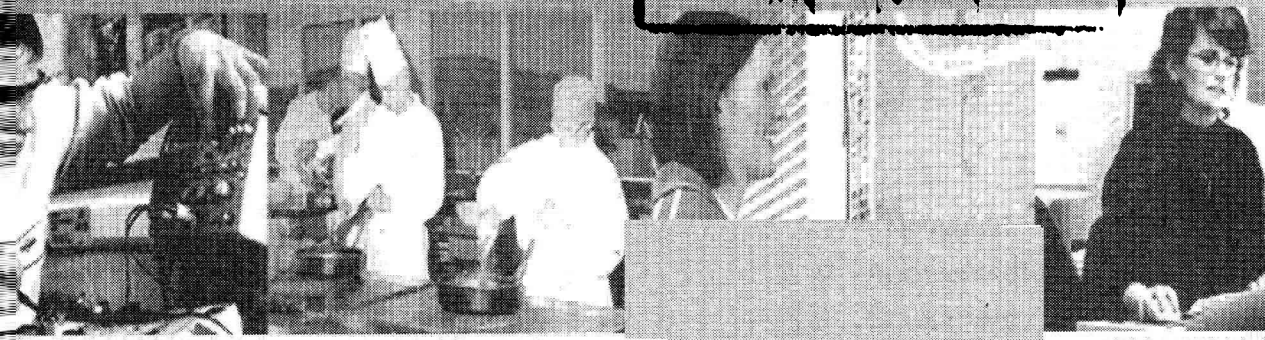
HIGHER NATIONAL DIPLOMA

【英】苏格兰学历管理委员会 (SQA)
Scottish Qualifications Authority

Unit Student Guide

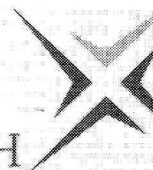
Food Hygiene Applications

藏书章 04



中国时代经济出版社

SCOTTISH
QUALIFICATIONS
AUTHORITY



著作权合同登记 图字：01-2004-4866号

图书在版编目 (CIP) 数据

食品卫生/苏格兰学历管理委员会著. -北京：中国时代经济出版社，2004.9

ISBN 7-80169-573-9

I.食… II.苏… III.食品卫生-教材-英文 IV.R155

中国版本图书馆CIP数据核字 (2004) 第081970号

“First published by CMEPH”

“All Rights Reserved”

“Authorized Apograph/ Translation/Adaptation of the editions by the Scottish Qualifications Authority. All Intellectual Property Rights vest in the Scottish Qualifications Authority and no part of these “Works” may be reproduced in any form without the express written permission of Scottish Qualifications Authority”

Food Hygiene Applications

食品卫生

苏格兰学历管理委员会著

出 版 者	中国时代经济出版社
地 址	北京市东城区东四十条24号 青蓝大厦东办公区11层
邮政编码	100007
电 话	(010) 68320825 68320517
传 真	(010) 68320634
发 行	各地新华书店
印 刷	北京新丰印刷厂
开 本	787×1092 1/16
版 次	2004年9月第1版
印 次	2004年9月第1次印刷
印 张	6
定 价	18.00元
书 号	ISBN 7-80169-573-9/G·163

Contents

1	Introduction to the Scottish Qualifications Authority	1
2	Introduction to the Unit	3
2.1	What is the Purpose of this Unit?	3
2.2	What are the Outcomes of this Unit?	3
2.3	What do I Need to be Able to do in Order to Achieve this Unit?	4
2.4	Approximate Study Time for This Unit	4
2.5	Equipment/Material Required for this Unit	4
2.6	Symbols Used in this Unit	5
3	Assessment Information for this Unit	7
3.1	What Do I Have to Do to Achieve This Unit?	7
4	Suggested Lesson Plan	11
5	Learning Material	13
5.1	Section 1	13
5.2	Section 2	44
5.3	Section 3	58

5.4	Section 4	67
6	Additional Reading Material	79
7	Solutions to Self Assessed Questions and Activities	81
8	Copyright References	89
9	Acknowledgements	91

1

Introduction to the Scottish Qualifications Authority

This Unit DH04 04 Food Hygiene Applications has been devised and developed by the Scottish Qualifications Authority (SQA) . Here is an explanation of the SQA and its work:

The SQA is the national body in Scotland responsible for the development, accreditation, assessment, and certification of qualifications other than degrees.

Its website can be viewed on: www.sqa.org.uk

SQA's functions are to:

- devise, develop and validate qualifications, and keep them under review
- accredit qualifications
- approve education and training establishments as being suitable for entering people for these qualifications
- arrange for, assist in, and carry out, the assessment

of people taking SQA qualifications

- quality assure education and training establishments which offer SQA qualifications
- issue certificates to candidates.

In order to pass SQA units, students must complete prescribed assessments. These assessments must meet certain standards.

The Unit Specification outlines the five Outcomes that students must complete in order to achieve this unit. The Specification also details the knowledge and/or skills required to achieve the outcome or outcomes. The Evidence Requirements prescribe the type, standard and amount of evidence required for each outcome or outcomes.

2

Introduction to the Unit

2.1

What is the Purpose of this Unit?

1. To equip students with the knowledge to understand why food poisoning and food contamination occurs
2. To understand how food poisoning and food contamination can be prevented
3. To realise the responsibility of both employee and employer in preventing food poisoning and food contamination.

2.2

What are the Outcomes of this Unit?

Outcomes

1. Identify the causes of food related illness
2. Describe the main requirements of current food hygiene legislation
3. Explain the hygienic food handling practices required to prevent contamination and spoilage of food
4. Explain the need for appropriate design, construction and maintenance of food premises and equipment to prevent microbial and non-microbial contamination of

food

5. Contribute to the setting up of a hazard analysis critical control point (HACCP).

2.3

What do I
Need to be
Able to do in
Order to
Achieve this
Unit?

To complete the self-asses questions, activities and classroom-based worksheets and the five summative assessments in the allocated time and to the required standard.

2.4

Approximate
Study Time for
This Unit?

40 hours.

2.5

Equipment/
Material
Required for
this Unit

2.6 Symbols Used in this Unit

The various Learning Materials sections are designed so that you can work at your own pace, with tutor support. As you work through the Learning Materials (see Section 5), you will encounter symbols. These symbols indicate that you are expected to do a task. **These tasks are not Outcome Assessments.** They are exercises designed to consolidate learning or encourage thought, in preparation for the Outcome Assessment (see Section 3—Assessment Information for this Unit).

Activity



This symbol indicates an Activity (A). Usually, activities are used to improve or consolidate your understanding of the subject in general or a particular feature of it.

In this unit, you are asked to undertake four activities. The activities will not serve this purpose if you refer to the responses prior to having attempted the Activity.

Self Assessed Question



This symbol indicates a Self Assessed Question. Using a Self Assessed Question helps you check your understanding of the content that you have already

covered. The Self Assessed Questions in this guide will often take the form of **short answer questions**.

Everything is provided for you to check your own responses. Answers to the Self Assessed Questions are to be found at the back of the Unit Student Guide. Where suggested responses to activities are provided in the Unit Student Guide, **students are strongly discouraged from looking at these responses before they attempt the activity**. The activities throughout the Unit Student Guide will help you to prepare yourself for the formal assessments, and to identify topic areas in which you will require clarification and additional tutor support. The activities will not serve this purpose if you look at the answers before trying the activity!

Self Assessed Questions and activities are designed to be checked by you. No tutor input is necessary at this stage unless special help is requested, although from time to time your tutor may wish to view your responses to Self Assessed Questions to see how you are progressing.

3

Assessment Information for this Unit

3.1

What Do I
Have to Do to
Achieve This
Unit?

Assessment Procedures

Outcome 1 Ten Restricted Response Closed-Book Questions

Outcomes 2&5 Ten Restricted Response Closed-Book Questions

Outcome 3 Ten Restricted Response Closed-Book Questions

Outcome 4 Ten Restricted Response Closed-Book Questions

All Outcomes Case Study Assignment

Merit Statement (guidelines)

A Pass will be awarded where candidates achieve all performance criteria by satisfactorily answering the restricted response questions in outcomes 1 – 5 and completing the case study assignment.

A Pass with Merit will be awarded to candidates who have successfully achieved all the outcomes within the specified time limit for each outcome.

For Outcomes 1 – 5 knowledge and understanding must be demonstrated by breadth and depth of answers to all 10 questions, which should cover all of the performance criteria and the full range.

This knowledge and understanding must be consistently carried through all of the outcomes to the case study.

Student Guidelines

Your tutor will deliver the material for this unit using a variety of formats:

1. O. H. T. presentations from which you will be expected to take appropriate notes
2. Self-assessed formative assessments which will be issued to you at appropriate points throughout the course. Answers for these will also be issued to enable you to check your own answers.
3. Handout material which will be used as a basis for classroom discussion.
4. Worksheets, to be completed in the classroom through tutor-led discussion and handout material.
5. Formative activities to be completed where appropriate. These are not quite so 'rigid' as the self-assessed questions so consequently answers are not given.
6. End-of-outcome, summative assessment to determine achievement/non-achievement of the outcome. You will be entitled to one re-sit opportunity in the event of the outcome not being achieved at the first sitting.

7. Each assessment should take no more than $1\frac{1}{2}$ hours and shall be taken under examination conditions.

4

Suggested Lesson Plan

The Learning Materials (see Section 5) are designed to lead you through a series of activities that will allow you to consolidate your learning and check on your own progress.

