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**FOOD SAFETY**  
**Demonstrate knowledge of food  
contamination hazards, and control  
methods used in a food business**

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<b>level:</b>	<b>3</b>
<b>credit:</b>	<b>4</b>
<b>final date for comment:</b>	September 2008
<b>expiry date:</b>	December 2009
<b>sub-field:</b>	Hospitality
<b>purpose:</b>	<p>This is a theory based unit standard designed for all people working, or preparing to work, in a food business.</p> <p>People credited with this unit standard are able to demonstrate knowledge of hazards that cause food borne illness and food spoilage, and of methods used to control hazards that cause food borne illness and food spoilage in a food business.</p>
<b>entry information:</b>	Recommended: Unit 20666, <i>Demonstrate a basic knowledge of contamination hazards and control methods used in a food business.</i>
<b>accreditation option:</b>	Evaluation of documentation and visit by NZQA and industry.
<b>moderation option:</b>	A centrally established and directed national moderation system has been set up by the Hospitality Standards Institute.
<b>special notes:</b>	<p>1 Definitions</p> <p><i>food business</i> – an operation that engages in the production, manufacture, preparation, packaging, storage, handling, transport, distribution, or sale of food whether for profit or not;</p> <p><i>hazard</i> – a biological, chemical, or physical agent with the potential to cause harm when present at an unacceptable level;</p>

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*establishment requirement* – any policy, procedure, process or agreed requirement, either written or oral, that is made known to the candidate prior to assessment in this unit standard;

*hazard analysis critical control point (HACCP)* – a system used to identify hazards associated with a food product and to ensure control is established at critical points in the processing and/or handling of that product.

- 2 Legislation and regulations relevant to this unit standard include but are not limited to Food Hygiene Regulations 1974, Food Act 1981 and any food safety programmes recognised by this Act, Food Act Amendments 1996, Health and Safety in Employment Act 1992, and any subsequent amendments.

## **Elements and Performance Criteria**

### **element 1**

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

### **performance criteria**

- 1.1 Hazards are identified and described in terms of food borne illness.  
Range: hazards – biological, chemical, physical.
- 1.2 Sources of contamination are identified and described in terms of the hazard they may cause.  
Range: sources – people, food, soil, equipment, buildings, storage areas, preparation areas, service areas, pests, rubbish.

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1.3 The source of food borne illness is identified and described in relation to the food most likely to be affected.

Range: bacteria must include but are not limited to – *Salmonella*, *Campylobacter*, *Clostridium*, *Bacillus cereus*, *Listeria monocytogenes*, *Yersinia enterocolitica*, *Escherichia coli*, *Staphylococcus aureus*;  
viral – Noroviruses, cold, ‘flu, hepatitis A;  
metal – cadmium, aluminium, mercury;  
parasitic – *Giardia intestinalis*, *Cryptosporidium*;  
fungal – aflatoxin;  
chemical – natural, added;  
toxic algae bloom;  
allergenic – peanuts.

1.4 Causes and signs of food spoilage are identified and described in terms of the food most likely to be affected.

Range: food spoilage causes – biological, chemical, physical.

**element 2**

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

**performance criteria**

2.1 Methods used to kill, or control growth of, bacteria and fungi in food are identified and explained in terms of time and temperature, and preservation procedures.

Range: time and temperature procedures for – purchase, delivery, storage, preparation, cooking, cooling, reheating, serving, selling;  
preservation may include – moisture, air, pH;  
bacteria – *Salmonella*, *Campylobacter*, *Clostridium*, *Bacillus cereus*, *Listeria monocytogenes*, *Yersinia enterocolitica*, *Escherichia coli*, *Staphylococcus aureus*.

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- 2.2 Methods used to control food borne illness from causes other than bacteria and fungi are identified and explained in terms of the source and spread of the illness.
- Range:       viral – Noroviruses, cold, ‘flu, hepatitis A;  
                  metal – cadmium, aluminium, mercury;  
                  parasitic – *Giardia intestinalis*, *Cryptosporidium*;  
                  chemical – natural, added;  
                  toxic algae bloom;  
                  allergenic – peanuts.
- 2.3 Methods used to prevent chemical, physical and biological food spoilage are identified and explained in terms of establishment requirements and legislation.
- Range:        methods – time, temperature, storage procedures, quality checks.
- 2.4 The principles of HACCP are outlined and explained in accordance with New Zealand Food Safety Authority legislation.

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**Comments on this unit standard**

Please contact the Hospitality Standards Institute [information@hsi.co.nz](mailto:information@hsi.co.nz) if you wish to suggest changes to the content of this unit standard.

**Please Note**

Providers must be accredited by the Qualifications Authority or a delegated inter-institutional body before they can register credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by the Qualifications Authority before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

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Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP also includes useful information about special requirements for providers wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

This unit standard is covered by AMAP 0112 which can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.