



Transcend Level 2
Award in the **Control of
Substances Hazardous to Health**

Specialist Pathway Qualification

Unit Specification: All Pathways

Version 01: 06 August 2020

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Welcome!

Welcome to the **Transcend Level 2 Award in Food Safety and Hygiene** Qualification Unit Specification. Transcend is an Ofqual regulated awarding organisation, and this is a vocationally related qualification that sits on the Ofqual register of regulated qualifications. It is a specialist pathway qualification which must be completed in the context of one of the pathways.

This unit specification must be complied with conjunction with the *Transcend Centre Recognition Conditions, Qualification Specification [All Pathways]* and *Pathway Assessment Materials*. The pathways are fixed and pre-determined for validity purposes and provide the emphasis for the title of the qualification on the learner's certificate:

Transcend Level 2 Award in Food Safety and Hygiene in Activity Environments

Transcend Level 2 Award in Food Safety and Hygiene in Care Environments

Learners are required to complete 2 mandatory units. One core unit associated with food safety and hygiene principles defined by legislation, and one pathway unit that represents safe practice relevant to the occupational environment.

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U01 Core					
Unit title:		Food safety and hygiene principles			Unit Level 2
Unit aim:		The aim of this unit is to develop learner's knowledge of food safety and hygiene legislation, regulation and management systems.			
Learning outcomes		Assessment criteria		Delivery content and assessment attainment indicators	Assessment
LO1	Understand food safety legislation and regulation	AC1.01	Explain key principles of food safety legislation and regulation	Consider the Food Safety Authority Consider the Food Safety Act 1990 Consider the Food Safety and Hygiene Regulations 2013	Case study scenario
		AC1.02	Explain employer duties associated with food safety	Consider registration with the Food Safety Authority registration Consider Food Safety Authority business support packs Consider people and environmental expectations	Case study scenario
		AC1.03	Explain employee duties associated with food safety	Consider public sector duty Consider personal hygiene practices	Case study scenario
LO2	Understand food safety management systems	AC2.01	Explain the elements of a food safety management system	Consider food safety policy Consider Hazard Analysis and Critical Control Points [HACCP] Consider food safety procedural controls based upon the HACCP Consider the benefits of the food safety management system	Case study scenario
		AC2.02	Explain hazards associated food safety	Consider biological hazards Consider chemical hazards Consider physical hazards Consider allergenic hazards	Case study scenario
		AC2.03	Explain controls required to ensure food safety considering the four Cs	Consider the four Cs - cooking Consider the four Cs - chilling and storage Consider the four Cs - cleaning Consider the four Cs - cross-contamination avoidance	Case study scenario
		AC2.04	Explain food safety monitoring recording and reporting systems	Consider monitoring importance and approaches Consider record keeping and importance Consider incident reporting and relevance	Case study scenario

Unit 02 P01 [Activity Environment]				
Unit title:		Food safety and hygiene practices in an activity environment		Unit Level 2
Unit aim:		The aim of this unit is to ensure the learner is able to apply effective food safety and hygiene practices in an activity environment in the context of their own role.		
Learning outcomes		Assessment criteria		Assessment
LO1	Be able to comply with food safety legislation and regulation in an activity environment	AC1.01	Demonstrate the ability to comply with key principles of food safety legislation and regulation in an activity environment	Case study scenario
		AC1.02	Demonstrate the ability to recognise employer duties associated with food safety and hygiene in an activity environment	Case study scenario
		AC1.03	Demonstrate the ability to comply with food safety and hygiene duties related to own role in an activity environment	Case study scenario
LO2	Be able to comply with management systems in an activity environment	AC2.01	Demonstrate the ability to comply with a food safety management system in an activity environment	Case study scenario
		AC2.02	Demonstrate the ability to recognise hazards associated with food safety in an activity environment	Case study scenario
		AC2.03	Demonstrate the ability to adhere to critical controls required to ensure food safety in an activity environment	Case study scenario
		AC2.04	Demonstrate the ability to comply with food safety monitoring and record keeping in the context of own role in an activity environment	Case study scenario
		AC2.05	Demonstrate the ability to recognise incident reporting procedures to ensure food safety in an activity environment	Case study scenario

Unit 02 P02 [Care Environment]				
Unit title:		Food safety and hygiene practices in care environments		Unit Level 2
Unit aim:		The aim of this unit is to ensure the learner is able to apply effective food safety and hygiene practices in a care environment in the context of their own role.		
Learning outcomes		Assessment criteria		Assessment
LO1	Be able to comply with food safety legislation and regulation in a care environment	AC1.1	Demonstrate the ability to comply with key principles of food safety legislation and regulation in a care environment	Case study scenario
		AC1.2	Demonstrate the ability to recognise employer duties associated with food safety and hygiene in a care environment	Case study scenario
		AC1.3	Demonstrate the ability to comply with food safety and hygiene duties related to own role in a care environment	Case study scenario
LO2	Be able to comply with food safety management systems in a care environment	AC1.1	Demonstrate the ability to comply with a food safety management system in a care environment	Case study scenario
		AC2.2	Demonstrate the ability to recognise hazards associated with food safety in a care environment	Case study scenario
		AC2.3	Demonstrate the ability to adhere to critical controls required to ensure food safety in a care environment	Case study scenario
		AC2.4	Demonstrate the ability to comply with food safety monitoring and record keeping in the context of own role in a care environment	Case study scenario
			Demonstrate the ability to recognise incident reporting procedures to ensure food safety in a care environment	Case study scenario

Appendix: Qualification Unit Specification Version Control

This document is subject to version control. We will request feedback from centres in advance of any change. We will then inform centres of the changes made in advance and will re-publish the specification via our website. All changes will be tracked here and confirmed as an updated version.

Version	Publication date	Publication details
Version 01	07 Aug 2020	Publication 01