

Name

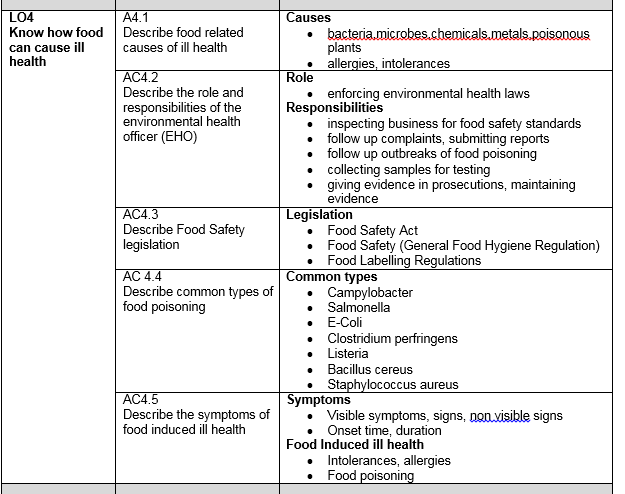
Group

AO4

Know how food can cause ill health

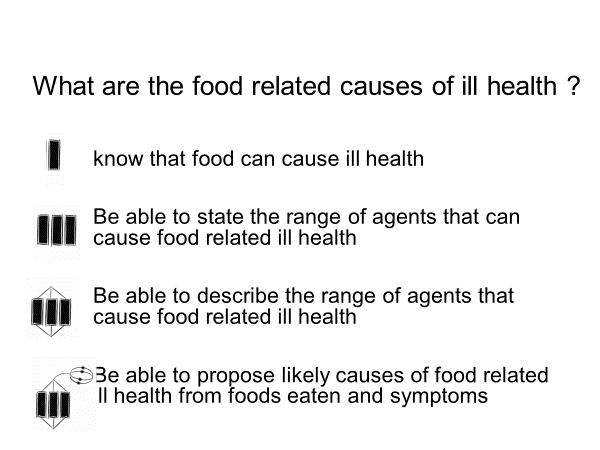
LEVEL 1 / 2 AWARD IN

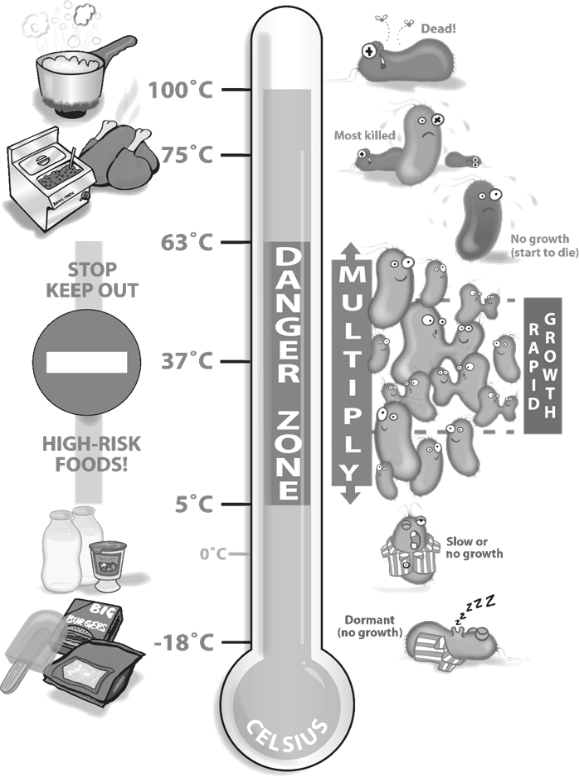
HOSPITALITY AND CATERING unit 1



**AC 4.1 Food related causes of ill health**

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| Sources of food poisoning bacteria |
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| --- | --- |
| Temp | Effect on bacteria |
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|  |  |
|  |  |

List the symptoms of food poisoning below

1

2

3

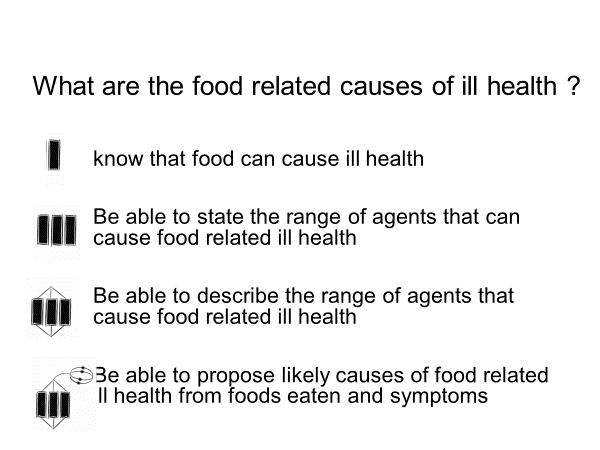
4

5

**Non bacterial causes of food related ill health**

|  |  |
| --- | --- |
|  | Chemicals in food that cause illness |
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|  |  |
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| --- | --- |
|  | Metals in food that cause illness |
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|  |  |
|  |  |
|  | Poisonous plants |
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|  |  |



Where am I now?

**Allergies and intolerances to food**

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| --- | --- | --- | --- | --- |
| Intolerance | | Lactose (dairy products) | Coeliac (gluten products) | Yeast |
| Symptoms | |  |  |  |
| Found in which ingredients | |  |  |  |
| Foods to avoid | |  |  |  |
| Alternatives you can use |  | |  |  |  |

A food allergy is a particular type of food intolerance that involves the body’s immune system. Food intolerances may cause uncomfortable symptoms, but only true allergies involve the immune system

* Symptoms of allergies include
* .
* .
* .
* .
* .
* .
* .
* ANAPHYLAXIS is a severe allergic reaction where the person may have tingling lips and tongue, swelling in the throat and difficulty breathing….people die from this.
* Most common foods causing anaphylaxis are……………………..

………………., ……………………., ……………….

The most common allergens in food are

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What are the allergenic ingredients in the following?

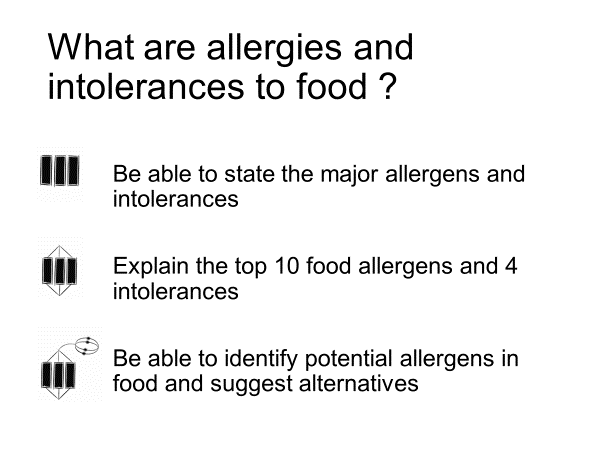
|  |  |
| --- | --- |
| Special fried rice |  |
| Chicken korma |  |
| Lasagne |  |
| Paella |  |
| Pizza |  |

Why do food establishments need to provide allergy information on their menus?

…………………………………………………………………………………………………

…………………………………………………………………………………………………

…………………………………………………………………………………………………



Where am I now?

**AC 4.2 Environmental Health Officer-** roles and responsibilities

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| Responsibilities of Environmental Health Officers | |
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**Role of EHOs in the Hospitality and Catering industry.**

**Legislation enforced by EHOs**

The Food Safety Act ………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………..

The General food hygiene Regulations ………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………..

The Temperature control Regulations ………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………..

The food composition Regulations ………………………………………………………………………………………………………………………………………………………………………………………………………………………………

3 main areas inspected by EHOs

EHOs have the following powers:

1…………………………………………………………………………………

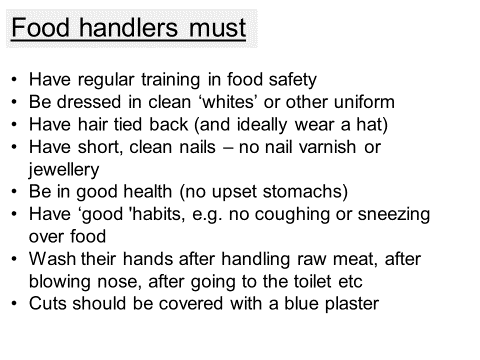
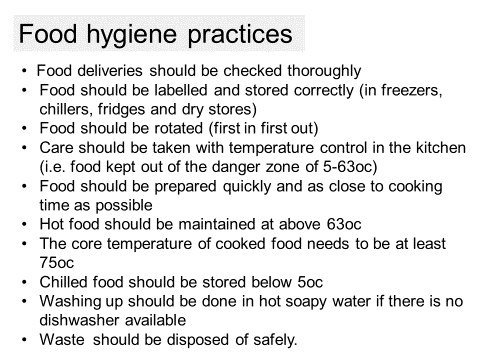
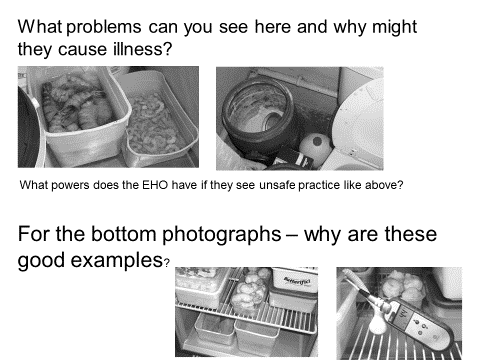
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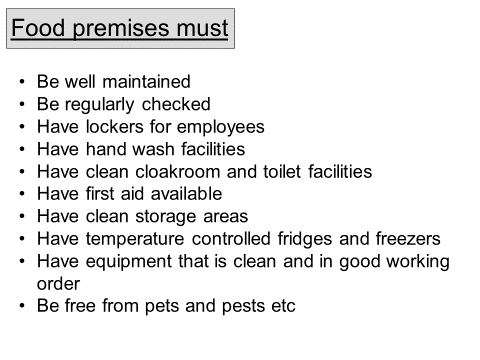
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Answers to questions on slide ……………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………….



*Explain how an EHO would investigate an outbreak of food poisoning (6 marks)*

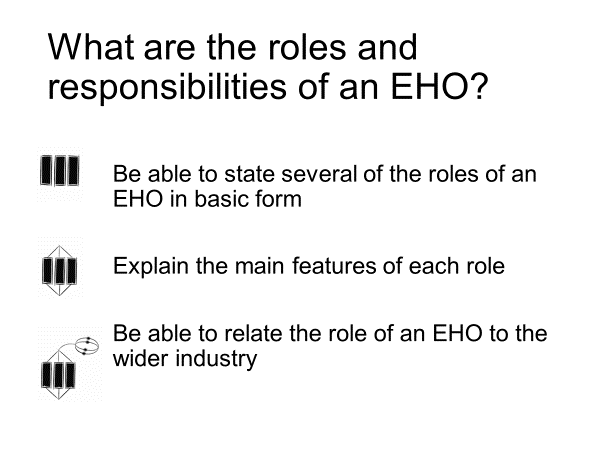
What are the consequences of poor inspection results?

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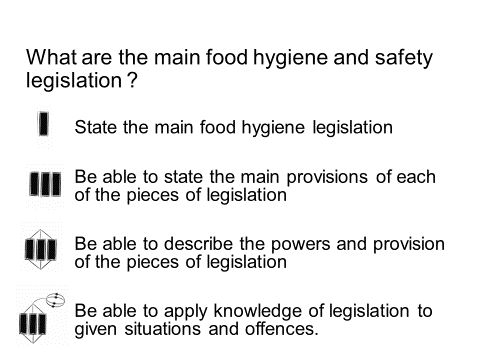
Explain the use of the Food Hygiene rating scheme

………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………



Where am I now?

At the start of this section I am at…





**The Food safety Act 1990**

Food businesses must:

Main provisions of the Food Safety Act 1990 ……………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………..

What does the defence of Due Dilligence mean?

What would the caterer have to provide to prove they were exercising due dilligence

|  |  |  |
| --- | --- | --- |
|  | Magistrates court | Crown court |
| Selling food that does not comply with the Food Safety Act |  |  |
| Obstructing an Environmental health Officer |  |  |
| Other serious offences |  |  |

**Food Safety (General food hygiene) regulations 1995**

Main provisions of the Food Safety regulations 1995 ……………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………..

Food premises

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Food Handler requirements

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Food safety training

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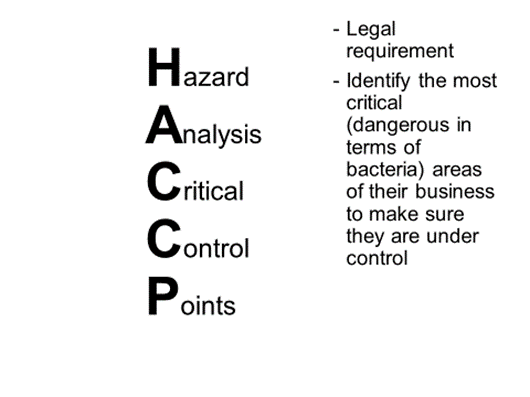
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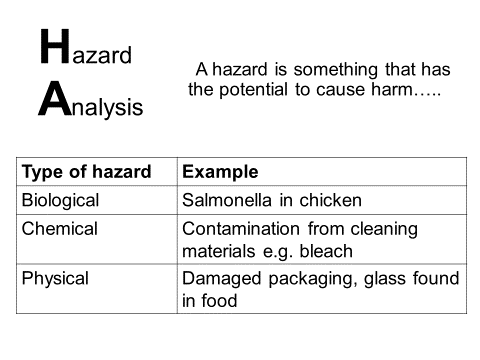
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HACCP





Setting up HACCP system

Using HACCP

Fill in the chart, stating what the hazards/ dangers might be at every stage and what action you would take to ensure your customers do not suffer from food poisoning

|  |  |  |
| --- | --- | --- |
| Stage | Hazard | Action |
| Buying |  |  |
| Delivery |  |  |
| Storage |  |  |
| Preparation |  |  |
| Cooking |  |  |
| Chilling |  |  |

**High risk foods**

Cold foods- store below

Hot foods – store above

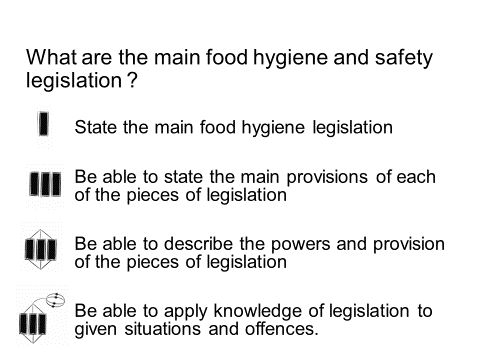
Cold foods max of at room temperature then discard or refrigerate

Hot food max of at room temperature

Buffet food max of at room temperature

|  |  |
| --- | --- |
|  | Information that must appear on food labels |
| Name of the food |  |
| Weight or volume |  |
| Ingredient list |  |
| Allergen information |  |
| Genetically modified ingredients |  |
| Date mark and storage condition s |  |
| Preparation instruction |  |
| Name and address of manufacturer |  |
| Place of origin |  |
| Lot or batch mark |  |
| Nutrition information |  |

**The Food labelling regulations 2006**



At the end of this section I am at

|  |  |
| --- | --- |
|  | Campylobacter jejuni |
| Foods it is found in |  |
| Symptoms |  |
| Onset |  |
| Duration |  |
| Effects on body |  |
| Special points |  |
|  |  |
|  | Salmonella |
| Foods it is found in |  |
| Symptoms |  |
| Onset |  |
| Duration |  |
| Effects on body |  |
| Special points |  |
|  |  |
|  | Escherichia coli 0157 |
| Foods it is found in |  |
| Symptoms |  |
| Onset |  |
| Duration |  |
| Effects on body |  |
| Special points |  |

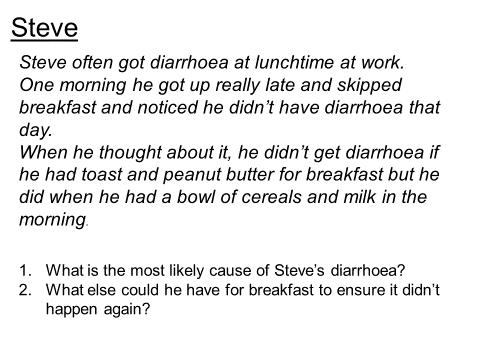
|  |  |
| --- | --- |
|  | Clostridium perfringens |
| Foods it is found in |  |
| Symptoms |  |
| Onset |  |
| Duration |  |
| Effects on body |  |
| Special points |  |
|  |  |
|  | Listeria monocytogenes |
| Foods it is found in |  |
| Symptoms |  |
| Onset |  |
| Duration |  |
| Effects on body |  |
| Special points |  |
|  |  |
|  | Bacillus cereus |
| Foods it is found in |  |
| Symptoms |  |
| Onset |  |
| Duration |  |
| Effects on body |  |
| Special points |  |
|  | Staphylococcus aureus |
| Foods it is found in |  |
| Symptoms |  |
| Onset |  |
| Duration |  |
| Effects on body |  |
| Special points |  |
|  |  |



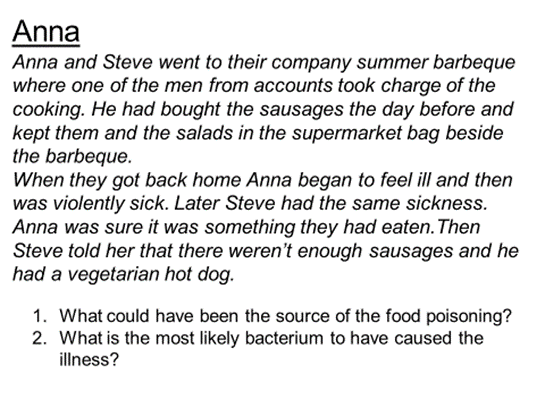
Food intolerance symptoms ………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………

Food allergy symptoms ………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………

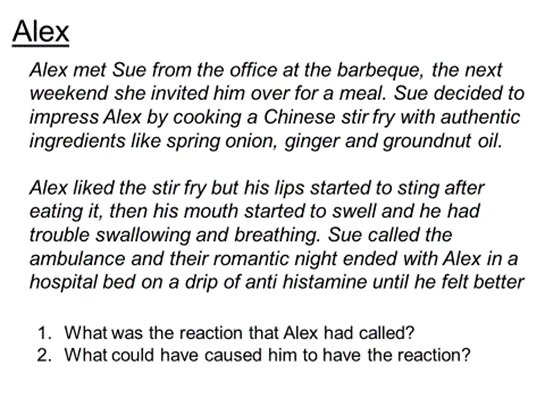
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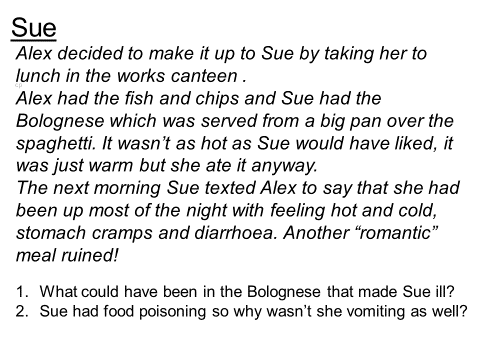


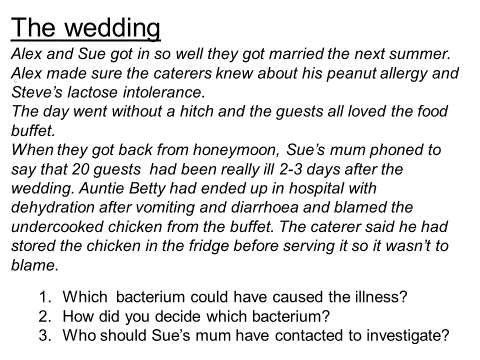
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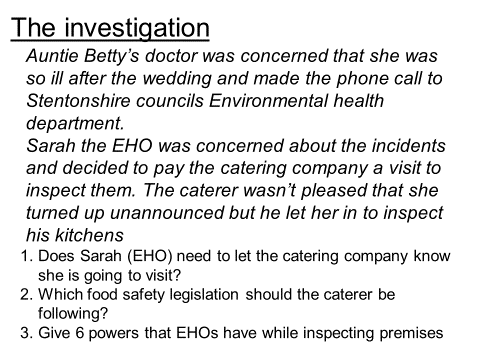
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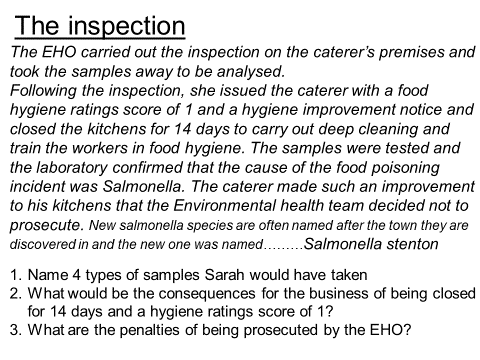
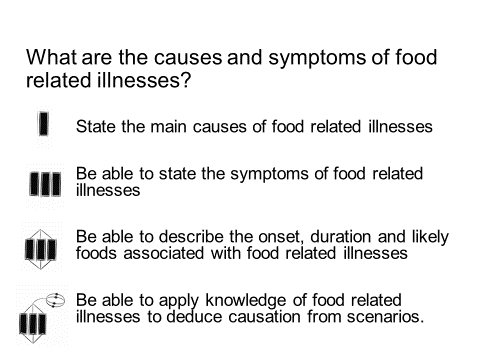
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Where am I now?

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