

Level 4 Award in Managing Food Safety in Catering

Candidate assessment record

Candidate's name (in full and block capitals):
Centre name:
Centre number:
Duration of course (start date and last date of course attendance):
Title of assignment:

Final result

Trainer's mark

Moderator's mark

This result is only valid if the marking grid and trainer feedback report are all complete.

I hereby certify that the submitted assignment is my own work, I have not received unauthorised assistance in completing this assignment and understand that it has been produced for assessment purposes only.

Candidate's signature:	Date:
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I hereby certify that to the best of my knowledge the submitted assignment is the candidate's own work and that he/she has not received unauthorised assistance in completing this assignment.

Trainer's signature:	Date:
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Trainer's name (block capitals):	Trainer no:
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Assignment G – Physical contamination

Your report must contain the following sections:

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|---|--|-----------------|
| 1 | A description of how physical contamination controls, including compliance with current legislation and codes of practice, contribute to food safety in your catering business. | 10 marks |
| 2 | An explanation of how you, as a manager in your catering business, can establish, monitor and verify physical contamination controls. | 15 marks |
| 3 | A critical analysis of the corrective actions you could take in the event of a failure of a physical contamination control, with your recommendations of the most appropriate corrective actions, and an explanation of how you would communicate this information to staff to ensure food safety in the future. | 25 marks |

Marking grid and trainer feedback

To be completed by the trainer. The trainer should provide details in support of the marks awarded.

Performance criteria	Marks	Trainer's mark	Moderator's mark
1 Ensure compliance with legislation and industry guidance			
Limited knowledge of the relevant legislation with little insight into how it applies to the specified workplace. Few examples with little detail.	0–5		
Some knowledge of the relevant legislation with good insight into how it applies to the specified workplace. Appropriate examples with some detail.	6–7		
Sound knowledge of the relevant legislation with excellent insight into how it applies to the specified workplace. Competent examples with thorough detail.	8–10		
2 Establishment, monitoring and verification of food safety management procedures			
Poor understanding of establishment, monitoring and verifying procedures. Few examples with little detail.	0–7		
Some understanding of monitoring and verifying procedures. Appropriate examples with good detail.	8–11		
Sound understanding of monitoring and verifying procedures. Competent examples with thorough detail.	12–15		
3 Maintaining food safety management procedures			
Poor analysis and evaluation with limited detail and few recommendations. Poor examples of communication.	0–15		
Adequate analysis and evaluation with sufficient detail and some recommendations. Limited examples of communication.	16–19		
Thorough analysis and evaluation with comprehensive detail and a good range of recommendations. Good examples of communication.	20–22		
Excellent analysis and evaluation with significant detail and a wide range of recommendations. Excellent examples of communication.	23–25		
Total	50		

Trainer's comments

Empty comment box 1

Empty comment box 2

Empty comment box 3

Did the candidate make more than one attempt at completing this assignment?
If yes, please complete the 'Assignment history' section overleaf.

Yes

No

Trainer's signature: _____ Date: _____

