

# 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 H – Temperature

Your report must contain the following sections:

- |   |   |                 |
|---|---|-----------------|
| 1 | A description of how temperature controls, including compliance with current legislation and codes of practice, contribute to food safety in your catering business.  | <b>10 marks</b> |
| 2 | An explanation of how you, as a manager in your catering business, can establish, monitor and verify temperature controls.  | <b>15 marks</b> |
| 3 | A critical analysis of the corrective actions you could take in the event of a failure of a temperature 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. | <b>25 marks</b> |

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

**Trainer's comments**




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: \_\_\_\_\_

