



REGISTERED NATIONAL STANDARD

UNIT OF COMPETENCY

Title:	Food and beverage Health and safety		
TQF Level:	3	Credits:	10
Version:	1		
National standard code:	NS012-03		
Associated qualification (and code):	National Certificate in Food and Beverage Service Level 3 (QR-03-NQ-018-05-0903-19-01)		
Approval date:	11 August 2019	Review date:	11 June 2024
Purpose:	<p>Apply health and safety, food safety and security practices to ensure own safety and minimise potential hazards for customers.</p> <p><i>[Range of Health and safety, and security issues include but not restricted to the following: Large-group gathering, Intoxication, Robbery, Large amount of cash transactions, Low-light conditions, Party atmosphere, Location in proximity of higher crime rate, Late hours of operation, Heat/Fire, Cold, Sharp objects, Electricity, Slippery floor, Chemicals (such cleaning agents, insecticides, etc.), Pathogens (bacteria, viruses, fungi), Lifting heavy, Standing for long periods, Stressed customers, etc.).]</i></p>		

<p>Learning Outcome 1 (LO1)</p>	<p>Demonstrate knowledge of health and safety practices relevant to a work role in an organisation that provides service delivery outcomes.</p>
<p>Performance standards</p>	<p>1.1 Health and safety practices relevant to a service delivery work role (including hygiene) are identified and described in terms of establishment requirements.</p> <p>1.2 Health and safety responsibilities relevant to a service delivery work role (including hygiene) are identified and described in terms of their impact on the service staff's job role.</p> <p>1.3 Procedures for reporting health and safety accidents and/or incidents relevant to a service delivery work role are identified and described in terms of establishment requirements.</p> <p>1.4 Procedures for responding to emergencies encountered (i.e. in an organisation that provides service delivery outcomes), including First aid, are identified and described in terms of establishment requirements.</p> <p>1.5 Manual handling techniques required for the candidate's work role are identified and described in terms of establishment requirements.</p> <p>1.6 Key sections of relevant legislations (e.g. <i>Tonga Food Act 2014</i>) are identified and described. Etc.</p>
<p>Learning Outcome 2 (LO2)</p>	<p>Apply health and safety practices relevant to a work role in an organisation that provides service delivery outcomes.</p>
<p>Performance Standards</p>	<p>2.1 Hazards relevant to a service delivery work role are identified and actions taken to minimise, isolate or eliminate them in accordance with establishment requirements.</p> <p>2.2 Personal protective equipment required for the candidate's work role is identified and worn in accordance with establishment requirements.</p> <p>2.3 Health and safety practices are applied to the candidate's work role in accordance with establishment requirements.</p>

	Accident and/or incident reports are completed, where required, in accordance with establishment requirements.
Learning Outcome 3 (LO3)	Apply security practices in an organisation that provides service delivery outcomes.
Performance standards	<p>3.1 Procedures for ensuring customer security are identified and applied to the candidate's work role in accordance with establishment requirements.</p> <p>3.2 Procedures for ensuring establishment security are identified and applied to the candidate's work role in accordance with establishment requirements.</p> <p>3.3 Procedures for identifying external contractors and their access requirements are identified and applied to the candidate's work role in accordance with establishment requirements.</p>
Pre-requisites	N/A
Co-requisites	N/A
Underpinning skill and knowledge	General human health and diseases, Human foods and nutrition, Hazards and safety, Communication (Tongan and English), Cultural awareness and sensitivity, Interpersonal communication skills, Workplace security, Intoxication and the law, Metric measurements (volume, length, time, etc.), Strong mathematical skills, Basic money handling skills, Attention to details.
Suggested assessment methods	<p>Example:</p> <ol style="list-style-type: none"> 1. Written theory exam 50% 2. Practical (50%): <ol style="list-style-type: none"> a. Field work (workplace attachment, observation) b. Seminar presentation; c. Role-play. <p>Note: This is a competency-based unit (Refer to section on <i>Requirements to complete unit</i> for more information]</p>
Resource requirements	<ol style="list-style-type: none"> 1. Commercial kitchen 2. Computers for students and staff

	<p>3. Internet access for students and staff</p> <p>4. Relevant readings at the discretion of the unit coordinator/trainer.</p> <p>5. Unit outline.</p>
Moderation arrangements	<p>Provider Moderation processes, OR TNQAB Moderation processes:</p> <ul style="list-style-type: none"> • Pre-marking • Intra-marking • Post-marking
Requirements to complete this unit	<p>Learners must be at least 90% “Competent” after a maximum of 3 attempts. Those who fail to meet this requirement will be asked to reenrol in the unit.</p>
Public comments on unit	<p>Please contact TNQAB National Qualifications Unit (email EnquireNQ@tnqab.to or Telephone 28136) if you like to discuss or suggest changes to the details of this unit.</p>