Food selling (Part 1)

Merchandise

- Meaning of merchandise
- Merchandise range
- Characteristics which may affect preparation, handling, storage and display
  - Placement, arrangement and presentation of food

Food safety

- Food production and handling from raw material to finished product
- Techniques for minimising food safety
  - Hygienic work practices
    - Personal hygiene
    - Environmental hygiene

Food spoilage and contamination

- Meaning of deterioration, contamination, cross-contamination
- Signs of damaged, deteriorated, spoiled or out-of-date stock
- Common types of contaminants
  - Physical
  - Chemical
  - Microbiological
- Causes
  - Common food allergens
- Conditions conducive to food spoilage and contamination
- Techniques for minimising

Worksheets

- Personal movement within and outside the workplace and food safety
  - According to legislative requirements, workplace policy and procedures
  - According to industry codes of practice
  - According to workplace policy and procedures and plans
- Workplace food safety program
- Quality system
- Audit requirements
- Potential or actual sources of food spoilage and contamination
- Food hazards and critical control points
- Food safety processes or situations
- Identify and report
- Record
- Corrective action
- Continuous improvement
- Recall of food products