

Unit Title: Understanding Health And Safety In

Health And Social Care Settings

Unit Level: Level 2

Unit Credit Value: 4
GLH: 32

LASER Unit Code: WJF238 Ofqual Unit Code: F/507/2254

This unit has 10 learning outcomes.

LE/	LEARNING OUTCOMES		ASSESSMENT CRITERIA	
The	The learner will:		The learner can:	
1.	Understand the different responsibilities relating to health and safety in health and social care settings.	1.1	List legislation relating to general health and safety in health and social care settings. Describe the main points of health and	
			safety policies and procedures.	
		1.3	Outline the main health and safety responsibilities of: a) the health and social care worker b) the employer or manager c) individuals.	
		1.4	Identify tasks relating to health and safety that should only be carried out with special training.	
		1.5	Describe how to access additional support and information relating to health and safety.	
2.	Understand the use of risk assessments in relation to health and safety.	2.1	Define what is meant by 'hazard' and 'risk'.	
		2.2	Describe how to use a health and safety risk assessment.	
		2.3	Explain how and when to report potential health and safety risks that have been identified.	
		2.4	Describe how risk assessment can help address dilemmas between an individual's rights, and health and safety concerns.	
3.	Understand procedures for responding to accidents and sudden illness.	3.1	Describe different types of accidents and sudden illness that may occur in a health and social care setting.	
		3.2	Outline the procedures to be followed if an accident or sudden illness should occur.	
		3.3	Explain why it is important for emergency first aid tasks only to be carried out by qualified first aiders.	
4.	Know how to reduce the spread of infection.	4.1	List routes by which an infection can get into the body.	



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		4.2	Describe ways in which own health or hygiene might pose a risk to an individual or to others at work.
		4.3	Explain the most thorough method for hand washing.
		4.4	Describe when to use different types of personal protective equipment.
5.	Know how to move and handle equipment and other objects safely.	5.1	Identify legislation that relates to moving and handling.
		5.2	List principles for safe moving and handling.
		5.3	Explain why it is important for moving and handling tasks to be carried out following specialist training.
6.	Understand the principles of assisting and moving an individual.	6.1	Explain why it is important to have specialist training before assisting and moving an individual.
		6.2	Explain the importance of following an individual's care plan and fully engaging with them when assisting and moving.
7.	Know how to handle hazardous substances.	7.1	Identify hazardous substances that may be found in the social care setting.
		7.2	Describe safe practices for:
8.	Know environmental safety procedures in the health and social care setting.	8.1	Outline procedures to be followed in the social care setting to prevent: • fire • gas leak • floods • intruding • security breach.
		8.2	Outline procedures to be followed in the social care setting in the event of: • fire • gas leak • floods • intruding • security breach.
9.	Understand procedures regarding handling medication.	9.1	Describe the main points of agreed procedures about handling medication. Identify who is responsible for
		9.2	medication in a health and social care setting.



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		9.3	Explain why medication must only be handled following specialist training.
10.	Understand how to handle and store food safely.	10.1	Identify food safety standards relevant to a health and social care setting.
		10.2	Explain how to: • store food • maximise hygiene when handling food • dispose of food.
		10.3	Identify common hazards when handling and storing food.

Assessment Guidance:	
NA	

Additional Information:	
NA	