

<b>Title</b>	<b>Understand how to contribute to the maintenance of plant and equipment in food operations</b>				
<b>Ofqual unit ref</b>	<b>A/601/2922</b>				
<b>Level</b>	<b>2</b>	<b>Credit value</b>	<b>3</b>	<b>GLH</b>	<b>20</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
1 Know about preparing for maintenance			1.1 Outline the importance of working to the health and safety and food safety standards		
			1.2 Describe the activities that can be carried out within own limits of authority		
			1.3 List the equipment required for maintenance		
			1.4 Describe the importance of meeting maintenance documentation requirements		
			1.5 Outline how to make the plant or equipment safe before maintenance		
			1.6 Describe how to access types of information to aid maintenance.		
2 Know how to carry out maintenance			2.1 Outline how and when to carry out maintenance activities		
			2.2 Describe how the tools and equipment selected are used to complete the tasks		
			2.3 Describe how to communicate events and issues to relevant people		
			2.4 State the procedure for carrying out the maintenance event hygienically		
			2.5 Describe how available information is used to aid the maintenance		
			2.6 State how to record an event in the maintenance log.		
3 Know how to deal with maintenance issues and problems			3.1 Explain the importance of maintenance and implications for not carrying it out		
			3.2 Explain why materials, tools and equipment must be fit for purpose, and how to deal with any defects		

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<p>3 Know how to deal with maintenance issues and problems</p> <p>4 Know how to complete maintenance procedures</p>	<p>3.3 Describe what to do if there are unexpected problems during maintenance</p> <p>3.4 Describe the effects different of types maintenance have on the operations</p> <p>3.5 Explain how planned maintenance can reduce downtime.</p> <p>4.1 Explain the importance of minimising waste</p> <p>4.2 Outline how to dispose of waste safely and effectively</p> <p>4.3 Explain the importance of leaving plant and equipment safe, clean and tidy for future use</p> <p>4.4 Explain how to check the effectiveness of maintenance activities.</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when contributing to the maintenance of plant and equipment in food manufacture. It can be assessed on or off the job. The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding. It is recommended that this unit is taken with the relevant Occupational Skills Unit. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	