

Title	Control heat treatment in food manufacture				
Ofqual unit ref	A/601/4606				
Level	2	Credit value	3	GLH	20
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Be able to prepare for heat treatment according to specifications</p> <p>2 Carry out heat treatment according to specifications</p> <p>3 Finish heat treatment according to specifications and procedures</p>			<p>1.1 Check product specifications</p> <p>1.2 Set up equipment</p> <p>1.3 Make sure that material for heat treatment is available and fit for use</p> <p>1.4 Make sure that services meet requirements</p> <p>1.5 Start up the plant and check that it is running to specification</p> <p>1.6 Take action in response to operating problems</p> <p>1.7 Maintain communication throughout the process.</p> <p>2.1 Use equipment and make sure that it is supplied with appropriate materials and services</p> <p>2.2 Achieve required output</p> <p>2.3 Make sure the product is transferred to the next stage in the manufacturing operation</p> <p>2.4 Take action in response to operating problems within the limits of own responsibility</p> <p>2.5 Maintain communication.</p> <p>3.1 Check the specifications to time shut-down accurately</p> <p>3.2 Shut down equipment</p> <p>3.3 Take action to deal with items that can be recycled or re-worked</p>		

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3 Finish heat treatment according to specifications and procedures	3.4 Dispose of waste 3.5 Make equipment ready for future use after completion of the process 3.6 Maintain effective communication 3.7 Complete all records and reports.	
Unit purpose and aim(s)	This unit is designed to assess the skills of learners in the workplace, controlling heat treatment in food manufacture. It needs to be assessed on the job. The learner must be able to demonstrate their competent performance consistently over a period of time, to meet all of the assessment criteria. This will be achieved by at least two observations of performance in the workplace, and may be supported by witness testimony and other workplace evidence. Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.	