

| Title | Store goods and materials in food operations | | | | |
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| Ofqual unit ref A/601/4623 | | | | | |
| Level | 2 | Credit value | 3 | GLH | 24 |
| Learning Outcomes | | | Assessment Criteria | | |
| The learner will: | | | The learner can: | | |
| 1 Select and handle goods and materials safely and hygienically | | | 1.1 Identify the stock to be put in the storage location | | |
| 2 Store goods and materials in allocated locations | | | 1.2 Maintain the storage location hygienically and safely | | |
| | | | 1.3 Meet customers' requirements for storage facilities | | |
| | | | 1.4 Follow safe and hygienic working practices | | |
| | | | 1.5 Use handling techniques to maintain stock condition | | |
| | | | 2.1 Check product to ensure it meets customer or company specification | | |
| | | | 2.2 Store stock in correct location and allocated space to ensure the best use of available space | | |
| | | | 2.3 Ensure that stock can be accessed according to stock rotation procedures | | |
| | | | 2.4 Report difficulties in placing goods and materials to the relevant person | | |
| | | | 2.5 Carry out s specified time | torage procedure | es within the |
| 3 Check and complete documentation | | | 3.1 Complete stock records and pass them on promptly | | |
| | | | 3.2 Ensure documentation is complete | | |

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| Ofqual unit ref A/601/4623 Unit purpose and aim(s) | | This unit is designed to assess the skills of learners in the workplace, store goods and materials in food operations. 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. | |