

Title	Understand how to operate central control systems in food manufacture				
Ofqual unit ref	A/601/5173				
Level	2	Credit value	2	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Understand the functions of central control systems</p> <p>2 Know how to avoid potential problems in the central control system</p>			<p>1.1 Describe the plant and equipment layout</p> <p>1.2 Outline the process equipment sequences and what may happen if controls are not sequenced properly</p> <p>1.3 Describe the effect of plant, equipment, services or control systems not performing to specification and the remedial action to be taken</p> <p>1.4 State how to respond to alarms in the system.</p> <p>2.1 Describe what could happen if the process is not monitored at the required frequency</p> <p>2.2 Describe what may happen if recognised procedures are not followed when sequencing necessary controls</p> <p>2.3 Outline the limits of own authority and competence and importance of working within them</p> <p>2.4 Explain how to meet recording, reporting and communication requirements and the importance of doing so.</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when operating central control systems 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>	