

Title	<b>Control energy efficiency in food operations</b>				
Ofqual unit ref	<b>A/602/4701</b>				
Level	<b>3</b>	Credit value	<b>3</b>	GLH	<b>13</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Maintain measures that support sustainable energy usage</p> <p>2 Promote measures that support sustainable energy usage</p> <p>3 Promote the development of sustainable energy usage</p>			<p>1.1 Obtain and interpret the organisation’s sustainability targets for own area of responsibility</p> <p>1.2 Ensure production processes and working practices comply with: • organisational targets• quality specifications• legal requirements</p> <p>1.3 Ensure production processes and working practices make efficient use of resources</p> <p>1.4 Monitor the working practices and evaluate energy usage and efficiency.</p> <p>2.1 Inform others of their responsibilities in relation to organisational targets to promote energy efficiency</p> <p>2.2 Support others in avoiding energy wastage</p> <p>2.3 Encourage others to overcome barriers, improve working practices and energy efficiency</p> <p>2.4 Provide training to improve energy efficiency.</p> <p>3.1 Identify and make opportunities to encourage others to adopt more energy-efficient working practices</p> <p>3.2 Develop and communicate to others recommendations for efficiency improvements</p> <p>3.3 Present recommendations that support the further development of sustainable practice:• at an appropriate time• with the right level of detail.</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, controlling energy efficiency 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.</p>	