

Title	Control wrapping in food manufacture				
Ofqual unit ref	D/601/4632				
Level	2	Credit value	3	GLH	17
Learning Outcomes			Assessment Criteria		

Learning Outcomes	Assessment Criteria
The learner will:	The learner can:
<p>1 Prepare for wrapping according to specifications</p> <p>2 Carry out wrapping according to specifications</p> <p>3 Finish wrapping according to specified procedures</p>	<p>1.1 Check the availability of products for wrapping</p> <p>1.2 Set up machinery</p> <p>1.3 Start up machinery and check that it is working to specification</p> <p>1.4 Deal with problems to maintain schedules</p> <p>1.5 Maintain communication throughout the process</p> <p>2.1 Control the infeed of products for flow wrapping</p> <p>2.2 Control the progress of products during wrapping</p> <p>2.3 Control the output of wrapped products</p> <p>2.4 Deal with substandard or contaminated products</p> <p>2.5 Take action in response to operating problems within the remit of own authority</p> <p>2.6 Control transfer of wrapped products to the next processing stage</p> <p>3.1 Shut down the machinery</p> <p>3.2 Remove and dispose of waste and by-products</p> <p>3.3 Check and ensure that machinery is ready for further use</p> <p>3.4 Communicate with others</p>

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3 Finish wrapping according to specified procedures	3.5 Complete all records and reports	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, controlling wrapping 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.</p>	