

Title		Understand how to control defrosting in food manufacture			
Ofqual unit ref		D/601/4663			
Level	2	Credit value	3	GLH	19
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know how to prepare for the defrosting process			1.1 Describe the methods used to defrost		
			1.2 Describe the facilities, services and process requirements of defrosting operations		
			1.3 Describe how to obtain and interpret the defrosting specifications		
			1.4 Describe how to prepare defrosting facilities for operation		
			1.5 Explain how labelling and traceability are relevant to defrosting and why they are important		
			1.6 State the limits of their own authority and competence and why it is important to work within those limits		
2 Know how to maintain high standards of quality during the defrosting process			2.1 Explain how to monitor the defrosting process and why it is important		
			2.2 Describe how defrosted product should be handled to maintain condition and quality		
			2.3 State the action to take when the process specification is not met		
			2.4 Describe how to assess the quality of frozen and defrosted products		
			2.5 State the causes of poor-quality frozen products		
			2.6 Outline the common quality problems and their likely causes		
3 Know how to complete the defrosting process			3.1 Explain the action to take when the process specification is not met		
			3.2 Describe how to dispose of waste according to specified procedures and why it is important to do so		

Title	Understand how to control defrosting in food manufacture	
Ofqual unit ref	D/601/4663	
3 Know how to complete the defrosting process		<p>3.3 State how to carry out types of recording, reporting and communication needed</p> <p>3.4 Describe the importance of reporting, recording and communications to specified procedures</p>
Unit purpose and aim(s)		<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when controlling defrosting 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. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>