

Title	Monitor and maintain storage systems and procedures in food operations				
Ofqual unit ref	D/601/5179				
Level	3	Credit value	2	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Monitor and maintain health and safety and control systems</p> <p>2 Recommend areas for improvement and present suggestions to others</p>			<p>1.1 Monitor hygiene, health and safety and environmental procedures</p> <p>1.2 Maintain control monitoring systems for materials and storage facilities</p> <p>1.3 Ensure that control systems limit risks and comply with legal and company requirements</p> <p>1.4 Evaluate the effectiveness of control systems</p> <p>1.5 Complete and process records.</p> <p>2.1 Assess the effectiveness of handling and storage systems procedures</p> <p>2.2 Evaluate the impact of deficiencies in control systems and procedures and take relevant action</p> <p>2.3 Make suggestions for improvement to the relevant person</p> <p>2.4 Establish and maintain communication with managers and colleagues.</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, monitoring and maintaining storage systems and procedures 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>	