

Title	Understand how to monitor and maintain storage systems and procedures in food operations				
Ofqual unit ref	D/601/5182				
Level	3	Credit value	2	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know the importance of monitoring and maintaining food and drink storage systems and procedures</p> <p>2 Know how to evaluate procedures and make recommendations for changes</p>			<p>1.1 Explain how to identify and respond to storage problems</p> <p>1.2 Explain the importance of storing products according to their nature and characteristics</p> <p>1.3 Describe storage systems available</p> <p>1.4 Describe how to make optimum use of storage space</p> <p>1.5 Explain the importance of making the best use of storage space.</p> <p>2.1 Explain the company procedures in relation to hygiene, health and safety and the environment</p> <p>2.2 Describe how to assess control systems available for monitoring the condition of materials and the storage facility</p> <p>2.3 Evaluate handling and storage systems and procedures for effectiveness</p> <p>2.4 Explain how to respond effectively to deficiencies in control systems and procedures</p> <p>2.5 Describe the importance of implementing the monitoring and review procedures.</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 monitoring and maintaining storage systems and procedures in food operations. 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>	