

Title		Understand how to store and organise goods and materials in food operations			
Ofqual unit ref		F/601/4624			
Level	2	Credit value	4	GLH	25
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know suitable storage locations for goods and materials</p> <p>2 Know how to deal with damage to goods, materials and equipment</p> <p>3 Know the safety, security and environmental conditions for transport and storage of goods and materials</p>			<p>1.1 State types of goods and materials in storage</p> <p>1.2 Describe the storage requirements for the range and types of goods and materials available</p> <p>1.3 Describe characteristics of storage facilities and locations</p> <p>1.4 State the importance of selecting suitable storage locations for specific goods and materials</p> <p>1.5 Describe the importance of storing items in the most suitable location and action to be taken if it is not suitable or unavailable</p> <p>1.6 Assess the suitability of storage locations in relation to the quantity, quality and shelf life of the goods and materials</p> <p>2.1 Describe checks of goods and materials to ensure they comply with company specifications</p> <p>2.2 List how to deal with types of equipment defects</p> <p>2.3 Describe the types of handling and securing equipment</p> <p>2.4 State the importance of reporting damaged goods and materials</p> <p>2.5 Outline the costs associated with damaged goods and materials</p> <p>3.1 Describe the importance of checking the storage transfer route for hazards</p> <p>3.2 Outline the different security, safety and environmental conditions</p>		

Title	Understand how to store and organise goods and materials in food operations	
Ofqual unit ref	F/601/4624	
<p>3 Know the safety, security and environmental conditions for transport and storage of goods and materials</p> <p>4 Know the organisational communication and documentation procedures</p>	<p>3.3 State regulations applicable to storage e.g. COSHH</p> <p>3.4 Describe handling methods that will prevent damage and contamination of goods and materials</p> <p>4.1 Describe information contained on goods, materials and documentation that is relevant</p> <p>4.2 State the importance of complete and accurate documentation</p> <p>4.3 Describe the communication structures and procedures within your company</p> <p>4.4 Describe the importance of effective communication within the organisation</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when storing and organising goods and materials 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. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	