

Title	Control separation in food manufacture				
Ofqual unit ref	F/601/5174				
Level	2	Credit value	3	GLH	20
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare for separation according to specifications			1.1 Check product specifications at the right time		
			1.2 Set up equipment		
			1.3 Make sure that material for separation is available and fit for use		
			1.4 Make sure that services meet requirements		
			1.5 Start up the plant and check that it is running to specification		
			1.6 Take action in response to operating problems		
			1.7 Maintain communication throughout the process.		
2 Carry out separation according to specifications			2.1 Use equipment and make sure that it is supplied with appropriate materials and services		
			2.2 Achieve required output		
			2.3 Make sure the product is transferred to the next stage in the manufacturing operation		
			2.4 Take action in response to operating problems within the limits of own responsibility		
			2.5 Maintain effective communication.		
3 Finish separation according to specifications and procedures			3.1 Check the specifications to time shut-down accurately		
			3.2 Shut down equipment according to specified procedures		
			3.3 Take action to deal with items that can be recycled or re-worked		

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3 Finish separation according to specifications and procedures	3.4 Dispose of waste 3.5 Make equipment ready for future use after completion of the process 3.6 Maintain effective communication 3.7 Complete all records and reports.	
Unit purpose and aim(s)	None	