| Title | Understand how to produce product packs in food operations | | | | | |
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| Ofqual unit ref | F/601/8298 | | | | | |
| Level | 2 | Credit value | 3 | GLH | 25 | |

| Learning Outcomes | Assessment Criteria |
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| The learner will: | The learner can: |
| 1 Know how to meet production demand for product packs | 1.1 State the expected rate of use of product and materials |
| | 1.2 Outline what action to take if the supply of product and materials is interrupted |
| | 1.3 State why it is important to control consumables to match the packing run |
| | 1.4 Outline how to measure the quantity of product to go into the packs |
| | 1.5 State why it is important to supply the specified materials in the specified quantity and on time |
| | 1.6 State why it is important to meet output targets. |
| 2 Know how to control production of product packs | 2.1 State why it is important to monitor operations |
| | 2.2 State why it is important to work within the limits own authority and ability |
| | 2.3 State why it is important to control consumables to match the packing run. |
| 3 Know how to complete production of product packs | 3.1 State why it is important to have a shut-down sequence |
| | 3.2 Outline the impact if waste and scrap disposal procedures are not followed |
| | 3.3 Outline what preparations are required for the next phase in the cycle |
| | 3.4 Describe how to prepare the work area for future use. |

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| Unit purpose and aim(s) | This unit is designed to assess the knowledge and understanding of learners in the workplace context, when producing product packs 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. |
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