

Title	Monitor food hygiene standards using rapid test methods in operations				
Ofqual unit ref	F/601/8303				
Level	2	Credit value	3	GLH	19
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Prepare documentation, equipment and samples for testing</p> <p>2 Conduct tests and record results</p>			<p>1.1 Confirm availability of documentation, equipment and resources, and ensure that they are ready for use</p> <p>1.2 Identify and report unserviceable equipment</p> <p>1.3 Calibrate testing equipment</p> <p>1.4 Confirm area to be sampled and check for safety</p> <p>1.5 Check the integrity of the samples.</p> <p>2.1 Handle samples safely using aseptic techniques</p> <p>2.2 Follow standard operating procedures to carry out tests</p> <p>2.3 Record relevant information and data</p> <p>2.4 Interpret results using positive and negative controls</p> <p>2.5 Identify potential false positive results</p> <p>2.6 Record, investigate and report deviations in results to the relevant person</p> <p>2.7 Follow standard operating procedures to record test data.</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 food hygiene standards using rapid test methods in food operations or animal feed production. 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.&nbsp;The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	