

Title	<b>Control forming in food manufacture</b>				
Ofqual unit ref	<b>F/602/1704</b>				
Level	<b>2</b>	Credit value	<b>3</b>	GLH	<b>20</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare for forming according to specifications			1.1 Check product specifications at the right time 1.2 Set up equipment 1.3 Make sure that material for forming 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 forming according to specification			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 forming according to specifications and procedures			3.1 Check the specifications to time shut-down accurately 3.2 Shut down equipment 3.3 Take action to deal with items that can be recycled or re-worked		

<b>Title</b>	<b>Control forming in food manufacture</b>	
<b>Ofqual unit ref</b>	<b>F/602/1704</b>	
3 Finish forming 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)	This unit is designed to assess the skills of learners in the workplace, controlling forming in food manufacture. 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. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.	