

<b>Title</b>	<b>Understand how to diagnose problems in food operations</b>				
<b>Ofqual unit ref</b>	<b>F/602/4618</b>				
<b>Level</b>	<b>3</b>	<b>Credit value</b>	<b>3</b>	<b>GLH</b>	<b>16</b>
<b>Learning outcomes</b>		<b>Assessment criteria</b>			
<b>The learner will:</b>		<b>The learner can:</b>			
1. Know how to identify problems		1.1 Outline standards of health, safety and hygiene that are required and the importance of applying them 1.2 Explain the business's need for problem solving 1.3 Evaluate the benefits of formalised problem solving 1.4 Summarise operating procedures, standards and critical control factors in own work area 1.5 Clarify limits of own authority and reporting arrangements in the event of problems that cannot be resolved.			
2. Know how to diagnose problems		2.1 Summarise how plant, equipment, tools, and testing equipment work and are used 2.2 Explain product and process specifications and how to identify deviations from them 2.3 Outline typical operating problems in own work area and their possible effect on other operations 2.4 Explain how to investigate problems in a safe and cost-effective manner and the importance of doing so 2.5 Explain how to define and verify the root cause of problems 2.6 Outline methods that can be used to gather evidence about problems			

	2.7 Outline how to analyse problems to determine their nature, cause and effects.
3. Know how to communicate problems	<p>3.1 Explain lines and methods of effective communication and the importance of using them</p> <p>3.2 Summarise the documentation requirements and the importance of meeting them.</p>
Unit purpose and aim(s)	<p>This unit supports workforce development for those who need to understand how to diagnose problems in food operations.</p> <p>The unit is designed primarily for team leaders, supervisors, technicians and others who carry out these workplace activities. The aim of the unit is to determine competent performance to recognised National Occupational Standards.</p>
Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)	<p>This unit is designed to test the knowledge and understanding of learners in the workplace context when diagnosing problems in food operations. It needs to be assessed on or off the job. The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria.</p> <p>Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding.</p>

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<b>Additional information about the unit</b>	
Unit review date	31/01/2018
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula (if appropriate)	This unit of assessment has a relationship with the following National Occupational Standard: IMPO.118K Understand how to diagnose problems in a food environment.
Support for the unit from a SSC or appropriate other body (if required)	
Location of the unit within the subject/sector classification system	4.2 Manufacturing Technologies
Name of the organisation submitting the unit	FDQ
Availability for use	Shared
Unit category	OK