

Title	<b>Control waste minimisation in food operations</b>				
Ofqual unit ref	<b>F/602/4702</b>				
Level	<b>3</b>	Credit value	<b>3</b>	GLH	<b>16</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Maintain measures that support waste minimisation</p> <p>2 Promote measures that support waste minimisation</p> <p>3 Promote the development of sustainability through waste minimisation</p>			<p>1.1 Obtain and interpret organisational sustainability targets for own area of responsibility</p> <p>1.2 Ensure production processes and working practices comply with: • organisational targets• quality specifications• legal requirements</p> <p>1.3 Ensure production processes and working practices make efficient use of resources and avoid waste</p> <p>1.4 Monitor the working practices and evaluate waste levels within own area of responsibility.</p> <p>2.1 Inform others of their responsibilities in relation to organisational targets that promote waste minimisation</p> <p>2.2 Support others to avoid and minimise waste</p> <p>2.3 Encourage others to overcome barriers, improve working practices and reduce waste</p> <p>2.4 Provide training to minimise waste in own area of responsibility.</p> <p>3.1 Identify and make opportunities to encourage others to adopt more sustainable working practices</p> <p>3.2 Develop and communicate to others recommendations for waste reduction</p> <p>3.3 Present recommendations that support the further development of sustainable practice: • at an appropriate time • with the right level of detail.</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, who control waste minimisation in food operations. 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.</p>	