

<b>Title</b>	<b>Control and monitor safe supply of raw materials and ingredients in food operations</b>			
<b>Ofqual unit ref</b>	<b>F/602/5834</b>			
<b>Level</b>	<b>3</b>	<b>Credit value</b>	<b>1</b>	<b>GLH</b>
				<b>6</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>	
The learner will:			The learner can:	
<p>1 Carry out checks to ensure the acceptance of supplies</p> <p>2 Maintain records of supplies</p>			<p>1.1 Carry out checks to ensure supplies conform to the organisation's specifications</p> <p>1.2 Accept only supplies which meet the specified criteria</p> <p>1.3 Report and take action if there are deficiencies or discrepancies with supplies</p> <p>1.4 Make recommendations to improve the quality and efficiency of supply.</p> <p>2.1 Record information in line with supplier auditing requirements</p> <p>2.2 Complete supply procedure documentation.</p>	
Unit purpose and aim(s)				