

<b>Title</b>	<b>Understand how to carry out process control in food manufacture</b>				
<b>Ofqual unit ref</b>	<b>H/502/7419</b>				
<b>Level</b>	<b>3</b>	<b>Credit value</b>	<b>2</b>	<b>GLH</b>	<b>15</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
1 Understand the requirements of process control			1.1 Describe the controls relating to checking operations		
			1.2 Explain why it is important to record information for process control checks		
			1.3 Explain why it is important to validate processing and production		
			1.4 Explain why the tolerances set are important		
			1.5 Detail the legislation relating to process and production control.		
2 Understand how to carry out quantitative checking procedures			2.1 Describe the equipment used in quantitative checking operations		
			2.2 Explain how to prepare equipment to carry out quantitative checks		
			2.3 Explain the definition and extent of process controls		
			2.4 Outline the key quantitative controls		
			2.5 Describe the type of information that can be gathered from process control checks and its uses		
			2.6 Describe the action to be taken when results are out of line with specification.		
3 Understand how to carry out instrument checks			3.1 Describe the instrumentation used in processing operations		
			3.2 Explain how to read instruments		
			3.3 Explain how to check that instruments are working		
			3.4 State how often instruments should be checked and who should check them.		

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Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when carrying out process control in food manufacture. It can be assessed on or off the job. The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	