

Title	Work effectively with others in food operations				
Ofqual unit ref	H/601/2896				
Level	2	Credit value	2	GLH	15
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Work effectively in a team			1.1 Work with others to meet the objectives of the team, own objectives and the organisation's objectives 1.2 Make suggestions to improve work activities 1.3 Use initiative to assist team members 1.4 Respond to suggestions made by colleagues for the organisation 1.5 Deal with differences of opinion in ways that do not cause offence 1.6 Respect colleagues from different ethnic and religious backgrounds in terms of their opinions and beliefs.		
2 Give and receive information to and from team colleagues			2.1 Check the team have instructions for their work 2.2 Demonstrate the team understand what is required of them to carry out work 2.3 Actively seek information when necessary 2.4 Advise others in the team using information that is up-to-date, relevant and accurate 2.5 Provide information which will help team colleagues to achieve tasks.		
3 Work with team colleagues to improve the way work is done			3.1 Inform the relevant person when tasks cannot be completed 3.2 Suggest ways to improve the way work is organised 3.3 Make suggestions about how work can be better organised.		

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, working effectively with others 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>	