

Title	Understand how to maintain product quality in food operations				
Ofqual unit ref	H/601/2901				
Level	2	Credit value	2	GLH	11
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know how to carry out quality checks</p> <p>2 Know how to record and store information accurately</p> <p>3 Know about the importance of communicating results</p>			<p>1.1 State the importance of carrying out quality checks</p> <p>1.2 Describe procedures to deal with non-conformance against the required standards</p> <p>1.3 Describe the limits of own authority when reporting quality checks.</p> <p>2.1 State why records should be kept securely</p> <p>2.2 State the importance of maintaining accurate records.</p> <p>3.1 State the methods of communicating results of quality checks</p> <p>3.2 Describe the importance of working within own limits of responsibility.</p>		
Unit purpose and aim(s)			<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when maintaining product quality in food operations. 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. It is recommended that this unit is taken with the relevant Occupational Skills Unit. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>		