

Title	Contribute to continuous improvement for achieving excellence in food operations				
Ofqual unit ref	H/601/2929				
Level	2	Credit value	3	GLH	14
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Identify improvements in the workplace		1.1 Identify and make positive suggestions about areas for improvement 1.2 Gather accurate information about potential improvements 1.3 Check that suggestions for improvement can be justified and are realistic.			
2. Share and communicate own ideas for improvement		2.1 Share ideas for improvement with relevant people and react positively to feedback received 2.2 Communicate finalised ideas in sufficient detail to enable further action to be agreed.			
3. Agree, test and evaluate plan for improvements		3.1 Work with others to agree an effective action plan for putting improvement ideas into action 3.2 Make a positive contribution to putting the plan into action 3.3 Test and accurately check improvements to find out how effective they are before recommending further action 3.4 Evaluate the effectiveness of improvements that have been introduced.			
Additional information about the unit					
Unit purpose and aim(s)		This unit supports workforce development for those who contribute to continuous improvement in a food			

	<p>business.</p> <p>The unit is designed for use primarily by operatives or team leaders and others who carry out these workplace activities. The aim of the unit is to determine competent performance to recognised National Occupational Standards.</p>
<p>Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)</p>	<p>This unit is designed to assess the skills of learners in the workplace, contributing to continuous improvement for achieving excellence 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.</p> <p>Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures.</p>

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Additional information about the unit	
Unit review date	January 2018
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula (if appropriate)	This unit of assessment has a relationship with the following National Occupational Standards: Q QI.205S Contribute to continuous improvement for achieving excellence in a food environment.
Support for the unit from a SSC or appropriate other body (if required)	
Location of the unit within the subject/sector classification system	4.2 Manufacturing Technologies
Name of the organisation submitting the unit	FDQ
Availability for use	Shared
Unit category	OS