

<b>Title</b>	<b>Maintain, promote and improve environmental good practice in food operations</b>			
<b>Ofqual unit ref</b>	<b>H/602/1713</b>			
<b>Level</b>	<b>3</b>	<b>Credit value</b>	<b>2</b>	<b>GLH</b>
				<b>10</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>	
The learner will:			The learner can:	
<p>1 Maintain environmental good practice</p> <p>2 Promote and improve environmental good practice</p>			<p>1.1 Comply with environmental good practice</p> <p>1.2 Monitor the working practice of others to evaluate their impact on the environment</p> <p>1.3 Follow correct procedures when dealing with environmental damage.</p> <p>2.1 Inform and encourage others to maintain good environmental workplace practice</p> <p>2.2 Evaluate work practices seeking areas for improvements</p> <p>2.3 Present clear and detailed recommendations to the relevant person</p> <p>2.4 Complete and process documentation.</p>	
Unit purpose and aim(s)			<p>This unit is designed to assess the skills of learners in the workplace, maintaining, promoting and improving environmental good practice 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>	