

Title	Control depositing in food manufacture				
Ofqual unit ref	J/601/4608				
Level	2	Credit value	3	GLH	18
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Prepare for depositing according to specifications</p> <p>2 Carry out depositing according to specifications</p> <p>3 Finish depositing according to specifications and procedures</p>			<p>1.1 Check the availability of mixtures against specifications</p> <p>1.2 Set up machinery with the correct nozzles and attachments</p> <p>1.3 Start up machinery check that it is working to specification</p> <p>1.4 Check the condition of mixtures and load into hoppers</p> <p>1.5 Maintain communication throughout the process.</p> <p>2.1 Control the supply of clean trays or tins for depositing</p> <p>2.2 Control depositing machinery to produce individual portions</p> <p>2.3 Control the storage or racking of trays of deposited products</p> <p>2.4 Control the transfer of deposited products to the next progressing stage</p> <p>2.5 Take action in response to operating problems within the limits of own authority.</p> <p>3.1 Check the specifications to time shut-down accurately</p> <p>3.2 Shut down the machinery</p> <p>3.3 Remove and dispose of unwanted mixtures</p> <p>3.4 Deal with waste mixtures for recycling</p> <p>3.5 Check and ensure that depositing machinery is ready for further use</p>		

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3 Finish depositing according to specifications and procedures	3.6 Communicate with others 3.7 Complete all records and reports.	
Unit purpose and aim(s)	This unit is designed to assess the skills of learners in the workplace, controlling depositing in food manufacture. 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.	