

Title	Supply materials for production in food operations			
Ofqual unit ref	J/601/4625			
Level	2	Credit value	3	GLH
				18
Learning Outcomes			Assessment Criteria	
The learner will:			The learner can:	
<p>1 Match production needs with availability of supplies</p> <p>2 Maintain supply of materials to production area and work stations</p>			<p>1.1 Identify the service and supply needs of the production area and work stations</p> <p>1.2 Select and check the supplies to meet the demands of production</p> <p>1.3 Report discrepancies in the supplies to the relevant person</p> <p>2.1 Store specified levels of supplies to meet production demands</p> <p>2.2 Maintain the specified levels of supplies to meet production demands</p> <p>2.3 Transfer the required quantities of supplies to the production areas and work stations</p> <p>2.4 Follow safe and hygienic working practices</p>	
Unit purpose and aim(s)			<p>This unit is designed to assess the skills of learners in the workplace, supplying materials for production 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>	