

Title	Control hygiene cleaning in food operations				
Ofqual unit ref	J/601/8299				
Level	2	Credit value	3	GLH	23
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Prepare for cleaning according to company procedures and specifications</p> <p>2 Carry out cleaning according to company procedures and specifications</p> <p>3 Complete cleaning according to company procedures and specifications</p>			<p>1.1 Establish cleaning requirements</p> <p>1.2 Select cleaning equipment</p> <p>1.3 Make sure the working area is in a safe state by • checking and preparing all equipment and machinery before starting cleaning • isolating equipment and machinery where required</p> <p>1.4 Protect or clear the area of raw materials or product</p> <p>1.5 Take actions within the limits of own authority throughout the preparation process</p> <p>1.6 Maintain communication throughout the preparation process.</p> <p>2.1 Check personal protective equipment (PPE), cleaning solutions, materials and equipment comply with specification</p> <p>2.2 Ensure that the cleaning is carried out without causing damage to plant and equipment</p> <p>2.3 Comply with precautions to prevent the spread of contamination to other areas</p> <p>2.4 Ensure that the cleaning is completed within the specified time</p> <p>2.5 Report and take action to deal with any problems which arise during the cleaning.</p> <p>3.1 Make sure the area is cleaned to agreed specifications</p> <p>3.2 Re-instate plant, equipment and work areas and leave them fit for future use</p>		

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3 Complete cleaning according to company procedures and specifications	<p>3.3 Ensure cleaning materials and equipment and personal protective equipment (PPE), are returned to the right storage place in the specified condition</p> <p>3.4 Identify, report and take action to deal with signs of contamination, damage or environmental issues</p> <p>3.5 Dispose of waste or debris</p> <p>3.6 Complete the required records and reports.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, controlling hygiene cleaning 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>	