

Title	Understand how to monitor and control the recovery and separation of by-products in food operations				
Ofqual unit ref	J/602/0649				
Level	3	Credit value	3	GLH	27
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know how to monitor and control the recovery of by-products in food operations</p> <p>2 Know how to control and organise the separation of by-products</p>			<p>1.1 Outline the work practices to adopt and the policies, procedures and instructions to follow when controlling recovery</p> <p>1.2 Explain how operational requirements affect work practices</p> <p>1.3 Explain the statutory regulations applicable to the control and recovery of by-products and the importance of conforming to them</p> <p>1.4 Describe how to complete documentation and the importance of accurate records</p> <p>1.5 Outline the recording and reporting procedures</p> <p>1.6 State who problems should be reported to.</p> <p>2.1 Describe the types of, and uses for, by-products and waste, and the handling methods and techniques involved with each</p> <p>2.2 Explain why by-products and waste need to be separated into different categories</p> <p>2.3 Describe how to separate by-products and waste into the specified categories and what the categories are</p> <p>2.4 Describe the potential problems in organising and controlling the separation of by-products</p> <p>2.5 Outline the quality standards related to separating by-products</p> <p>2.6 Explain how to achieve the quality specification, to maximise yield and minimise waste</p> <p>2.7 Describe the effect quality specifications have on the product and the organisation.</p>		

Title	Understand how to monitor and control the recovery and separation of by-products in food operations	
Ofqual unit ref	J/602/0649	
<p>3 Know how to control and organise the recovery of by-products</p> <p>4 Know how to control and organise the despatch of by-products</p>	<p>3.1 Describe how to recover, handle and store the different categories of by-products and waste</p> <p>3.2 Explain how to check by-products and waste and the importance of doing this</p> <p>3.3 Outline the further processes which the different categories of by-products can be subjected to</p> <p>3.4 Describe how to optimise future use and value of by-products</p> <p>3.5 Explain how to identify types of deficiencies that can occur, and how to take corrective action</p> <p>3.6 Explain by-product storage levels and requirements and how to check them</p> <p>3.7 Explain by-product and waste forwarding procedures and methods.</p> <p>4.1 Describe how to forward by-products to their specified destination</p> <p>4.2 Outline the despatch methods, policies and procedures</p> <p>4.3 Explain how to despatch separated by-products to maximise yield and minimise waste.</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when monitoring and controlling the recovery and separation of by-products in food operations. It can be assessed on or off the job. The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	