

Title	Control defrosting in food manufacture				
Ofqual unit ref	J/602/1705				
Level	2	Credit value	2	GLH	15
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare for the defrosting process			1.1 Obtain and interpret defrosting specifications		
			1.2 Prepare defrosting facilities to receive product		
			1.3 Obtain frozen product according to the requirements of the defrosting specification		
			1.4 Take action in response to operating problems		
			1.5 Maintain communication throughout the process.		
2 Control the defrosting process			2.1 Establish product in defrosting facility		
			2.2 Establish, monitor and maintain defrosting process according to defrosting specification		
			2.3 Handle and store product in a manner which maintains quality and condition		
			2.4 Maintain the condition of the work area throughout the process		
			2.5 Remove defrosted product from the defrosting facility and transfer to the next stage in the process		
			2.6 Take action in response to operating problems.		
3 Complete the defrosting process			3.1 Dispose of waste material according to organisational procedures		
			3.2 Make equipment and work area ready for future use after the completion of the process		
			3.3 Complete all records and reports.		

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, controlling defrosting 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.</p>	