

Title	Understand how to organise the receipt and storage of goods and materials in food operations					
Ofqual unit ref J/602/4572						
Level	3	Credit value	3	GLH	18	
Learning Outcomes			Assessment Criteria			
The learner will:			The learner can:			
1 Know the organisation skills required for effective handling of incoming goods			1.1 Explain the procedures for the receipt and handling of different types of goods			
			1.2 Describe the procedures for dealing with discrepancies and late deliveries			
			1.3 Explain the information that staff require to receive goods			
			1.4 Define the business criteria for accepting goods			
			1.5 Explain the importance of checking goods after uploading			
			1.6 Describe th for checking go	e recording and coods received	control systems	
				nfety and security ng goods and ma		
2 Know how to organise storage facilities and stock records			2.1 Describe how to assess storage needs			
			2.2 Describe the causes of stock deterioration and how to protect it from damage			
			2.3 Determine problems	storage layout an	d solve storage	
			2.4 Explain how control systems	v to run the stock	recording and	
				e information req perate the storag		
				l manufacturing led	egal requirements	
			2.7 Explain how checks of stock		routine and spot	
				gal and organisat or removing out o		

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2 Know how to organise storage facilities and stock records		2.9 Explain the organisations' monitoring process for storing and moving stock.		
3 Know the organisational business policies and procedures		3.1 Explain business systems and procedures for moving and storing goods and materials		
		3.2 Describe company policy and procedures relating to goods susceptible to damage		
		3.3 Assess your business requirements and quality standards		
		3.4 Evaluate alternative ideas for moving and storing stock to make profitable changes.		
Unit purpose an	d aim(s)			