

Title	Understand how to monitor and control throughput to achieve targets in food operations				
Ofqual unit ref	J/602/4698				
Level	3	Credit value	3	GLH	15
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Know about the best advice and guidance surrounding monitoring quality		1.1 Describe the importance of conforming to statutory regulation 1.2 Evaluate current practices for compliance with standard operating procedures 1.3 Explain the importance of organising work to meet pre-determined schedules.			
2. Know about monitoring procedures for quality of work		2.1 List the procedures for monitoring quality of work 2.2 Evaluate the lines of reporting 2.3 State where to obtain advice and support to monitor quality 2.4 Explain why it is important to make recommendations for continuous improvement.			
3. Know about monitoring procedures for throughput		3.1 Explain the importance of monitoring throughput 3.2 Describe types of monitoring systems and how they are used to monitor throughput 3.3 Describe actions that can be taken to minimise problems affecting throughput 3.4 Describe how to identify and solve problems which affect throughput 3.5 Explain why monitoring and control systems are used.			

<p>4. Know how to record quality of work issues</p>	<p>4.1 Explain why it is important to keep accurate and complete records</p> <p>4.2 Describe how to record problems</p> <p>4.3 Describe why corrective action plans are important.</p>
<p>5. Know about solving problems affecting throughput</p>	<p>5.1 Describe how to identify and solve problems which affect throughput</p> <p>5.2 Evaluate how operational parameters affect the achievement of output targets</p> <p>5.3 Summarise the consequences of ineffective monitoring, control systems and processes.</p>
<p>Additional information about the unit</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit supports workforce development for those who understand how to monitor quality of work activities, in a food business.</p> <p>The unit is designed for use primarily by team leaders and others who carry out these workplace activities. The aim of the unit is to assess knowledge and understanding to recognised National Occupational Standards.</p>
<p>Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)</p>	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when understanding how to monitor quality of work activities in food operations. It can be assessed on or off the job.</p> <p>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.</p>

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Additional information about the unit	
Unit review date	January 2018
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula (if appropriate)	This unit of assessment relates directly to Improve Sector Performance Standard (approved as National Occupational Standard) knowledge unit QI.111K Understand how to monitor quality of work activities in food manufacture.
Support for the unit from a SSC or appropriate other body (if required)	Improve
Location of the unit within the subject/sector classification system	4.2 Manufacturing Technologies
Name of the organisation submitting the unit	FDQ
Availability for use	Shared
Unit category	OK