

<b>Title</b>	<b>Understand how to control and monitor safe supply of raw materials and ingredients in food operations</b>				
<b>Ofqual unit ref</b>	<b>J/602/5835</b>				
<b>Level</b>	<b>3</b>	<b>Credit value</b>	<b>3</b>	<b>GLH</b>	<b>20</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
1 Know how to control and monitor supplies of raw materials and ingredients			1.1 Describe the record systems and requirements for audit of supply 1.2 Explain the requirements for certificates of conformity 1.3 Explain the requirements for traceability purposes 1.4 Describe corrective actions to be taken on receipt of non-conforming products or raw materials.		
Unit purpose and aim(s)					