

Title	Understand how to monitor and maintain storage conditions in food operations				
Ofqual unit ref	K/503/4341				
Level	3	Credit value	2	GLH	12
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know how to monitor and maintain the condition of stored goods</p> <p>2 Know how to monitor and maintain the storage area and facilities</p>			<p>1.1 Describe the types and characteristics of goods and materials in storage</p> <p>1.2 Explain the importance checking goods and materials</p> <p>1.3 Describe the checks required and how to make them</p> <p>1.4 Describe how to recognise types of defects, discrepancies and hazards in goods and materials.</p> <p>2.1 Explain how to recognise when variances in storage conditions are unacceptable</p> <p>2.2 Describe the action to take and reporting procedures for defects and variances in storage conditions</p> <p>2.3 Explain procedures for separating and marking non conforming goods and materials</p> <p>2.4 Explain safety and security procedures to be implemented</p> <p>2.5 Define national and local regulations for the storage of goods and materials</p> <p>2.6 Evaluate ideas for improvement of monitoring procedures to ensure they are realistic.</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when monitoring and maintaining storage conditions 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>	