

Title	Maintain workplace food safety standards in operations				
Ofqual unit ref	K/601/2902				
Level	2	Credit value	2	GLH	16
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Keep the workspace clean</p> <p>2 Maintain food safety</p>			<p>1.1 Keep work area clean and tidy</p> <p>1.2 Maintain tools, utensils and equipment in a hygienic condition</p> <p>1.3 Store tools, utensils and equipment correctly</p> <p>1.4 Keep ingredients and products in their assigned places.</p> <p>2.1 Prevent product contamination and cross contamination</p> <p>2.2 Follow procedures for dealing with product contamination and cross contamination</p> <p>2.3 Follow procedures for substances that may cause allergic reactions</p> <p>2.4 Dispose of food waste and scrap according to procedures.</p>		
Unit purpose and aim(s)			<p>This unit is designed to assess the skills of learners in the workplace, maintaining workplace food safety standards in operations. 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>		