

Title		<b>Clean in place _CIP_ plant and equipment in food operations</b>			
Ofqual unit ref		<b>K/601/8313</b>			
Level	<b>2</b>	Credit value	<b>3</b>	GLH	<b>19</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare to clean in place			1.1 Prepare plant, equipment and materials as scheduled and isolate where required		
			1.2 Obtain and check personal protective equipment is fit for use		
			1.3 Obtain and prepare cleaning materials		
			1.4 Make sure that all actions taken are within the limits of own authority		
			1.5 Maintain communication throughout the cleaning process.		
2 Carry out clean in place			2.1 Carry out and monitor the cleaning process in line with specifications		
			2.2 Carry out cleaning in a way that does not damage plant, materials, products and equipment		
			2.3 Take the necessary precautions to make sure that product is not contaminated by cleaning materials		
			2.4 Complete cleaning within the required time		
			2.5 Use personal protective equipment during cleaning.		
3 Complete clean in place			3.1 Carry out sampling where required		
			3.2 Make sure that plant, equipment and work areas are fit for future use after cleaning		
			3.3 Identify and report any signs of contamination, damage or environmental concerns		
			3.4 Dispose of waste according to specified procedures		

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3 Complete clean in place	<p>3.5 Return cleaning materials and equipment to safe and secure storage</p> <p>3.6 Inform those who need to know that Cleaning In Place has been completed</p> <p>3.7 Put protective clothing and equipment in the specified place after use</p> <p>3.8 Complete all records and reports.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, cleaning in place (CIP) plant and equipment in food 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>	