

Title		<b>Understand how to monitor and improve environmental good practice in food operations</b>			
Ofqual unit ref		<b>K/602/1714</b>			
Level	<b>3</b>	Credit value	<b>3</b>	GLH	<b>18</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know how to follow organisational procedures for environmental good practice</p> <p>2 Know how to recognise environmental good practice</p> <p>3 Know how to improve environmental good practice</p>			<p>1.1 Explain organisational and legislative requirements relating to environmental damage</p> <p>1.2 Describe organisational policy relating to environmental good practice</p> <p>1.3 Describe levels of responsibilities of individual team members in relation to maintaining environmental good practice</p> <p>1.4 Explain why it is important not to exceed the limits of own authority.</p> <p>2.1 Describe the types of pressures on the environment that may occur</p> <p>2.2 Explain how environmental pressures should be taken into account when planning work</p> <p>2.3 Describe the methods that can be used to minimise environmental damage</p> <p>2.4 Explain how the efficient use of resources contributes to maintaining environmental good practice.</p> <p>3.1 Explain why it is important to follow reporting procedures for environmental accidents and near misses</p> <p>3.2 Describe methods of presenting recommendations</p> <p>3.3 Explain how to create systems for presenting recommendations</p> <p>3.4 Explain why evaluating and reflecting on feedback concerning recommendations is important</p> <p>3.5 Describe how feedback can be used to shape further recommendations</p>		

<b>Title</b>	<b>Understand how to monitor and improve environmental good practice in food operations</b>	
<b>Ofqual unit ref</b>	<b>K/602/1714</b>	
3 Know how to improve environmental good practice	3.6 Describe how environmental good practice can be adopted or improved.	
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 improving environmental good practice 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. It is recommended that this unit is taken with the relevant Occupational Skills Unit. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	