

Title	<b>Understand how to plan production schedules in food manufacture</b>				
Ofqual unit ref	<b>L/502/7415</b>				
Level	<b>3</b>	Credit value	<b>2</b>	GLH	<b>14</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know how to assess production requirements and capabilities</p> <p>2 Know how to plan production schedules</p> <p>3 Know how to maintain production schedules</p>			<p>1.1 Describe the operational status of resources and why this is important</p> <p>1.2 Describe how to analyse the availability and use of resources</p> <p>1.3 Describe the requirements for storage, moving and delivery to production locations of:</p> <ul style="list-style-type: none"> <li>• raw materials</li> <li>• ingredients</li> <li>• non-food materials</li> </ul> <p>1.4 Explain the hazard and risk that may arise in food and drink operations</p> <p>1.5 Explain the contingencies and corrective actions to be taken.</p> <p>2.1 Describe the production forecasting and planning processes</p> <p>2.2 Describe the systems and procedures for production scheduling</p> <p>2.3 Explain the importance of production scheduling and the potential impact of inadequate scheduling</p> <p>2.4 Explain how to form and manage work in teams</p> <p>2.5 Explain how to set and review work objectives</p> <p>2.6 Describe the key features of legal and standard operating requirements.</p> <p>3.1 Explain the need to update and amend schedules and adapt resource requirements to meet changing customer demands</p> <p>3.2 Explain the importance of liaison with colleagues and what would happen if they were not kept informed</p>		

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3 Know how to maintain production schedules	3.3 Describe different communication methods and styles.	
Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when planning production schedules in food manufacture. It can be assessed on or off the job.&amp;nbsp;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.&amp;nbsp;The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	