

Title		Principles of product quality and improvements in food operations			
Ofqual unit ref		L/502/7432			
Level	2	Credit value	2	GLH	11
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Understand how to maintain product quality		1.1 Describe how to carry out quality checks 1.2 Outline the importance of carrying out quality checks 1.3 State action to take if quality checks show that product quality does not comply with the required standard 1.4 Describe how to keep records safe and secure, and the importance of doing so.			
2. Understand how to contribute to continuous improvements		2.1 Outline the importance of continuous improvement in food operations 2.2 Describe the short and long term benefits from improvements 2.3 Identify the information required to produce an effective action plan for improving operations 2.4 Describe the importance of checking effectiveness of improvements			
Additional information about the unit					
Unit purpose and aim(s)		<p>This unit supports workforce and/or vocational development for those who need to understand the principles of product quality and improvements in food operations, in a food processing business or in a learning environment.</p> <p>The unit is designed for use primarily by food processing operatives and others who carry out these workplace activities. It is also designed for those who</p>			

	<p>plan to enter the food and drink industry or employees who wish to expand on their existing knowledge and understanding. The aim of the unit is to assess underpinning knowledge and understanding to recognised national occupational standards.</p>
<p>Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)</p>	<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, for understanding the principles of product quality and improvements in food operations. It can be assessed on or off the job.</p> <p>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.</p>

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Additional information about the unit	
Unit review date	December 2015
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula (if appropriate)	<p>This unit of assessment relates directly to Improve Sector Performance Standard (approved as National occupational Standard)</p> <p>QI.102K Understand how to maintain product quality in food manufacture</p> <p>QI.113K Understand how to contribute to improvements in food manufacture</p>
Support for the unit from a SSC or appropriate other body (if required)	Improve Ltd
Location of the unit within the subject/sector classification system	4.2 Manufacturing Technologies
Name of the organisation submitting the unit	Improve
Availability for use	Shared
Unit category	Underpinning Knowledge (UK)