

Title	Understand how to supply materials for production in food operations				
Ofqual unit ref	L/601/4626				
Level	2	Credit value	3	GLH	17
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know how to determine sufficiency of supplies of food and drink materials to meet production requirements</p> <p>2 Knows how to maintain supplies to ensure smooth running in production</p>			<p>1.1 State how to identify the service and supply needs of the production area and work stations</p> <p>1.2 State the importance of identifying service and supply requirements</p> <p>1.3 Describe the specific levels of supplies to be maintained at the production area and work stations</p> <p>2.1 State the operational requirements for supplies and how short supplies of materials affect production runs</p> <p>2.2 Describe the types and quantities of materials used in the production process</p> <p>2.3 State the importance of allocating specific areas for supplies to the production area and work stations</p> <p>2.4 Describe why allocated supply areas should be utilised</p> <p>2.5 Describe how to store supplies</p> <p>2.6 State the importance of reporting discrepancies in supplies</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when supplying materials for production 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. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	