

Title	Monitor and control quality of work activities in food operations				
Ofqual unit ref	M/502/7407				
Level	3	Credit value	2	GLH	18
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Carry out activities to ensure quality results are achieved			1.1 Check that there are sufficient resources available to complete work activities within own area of responsibility		
			1.2 Monitor consistently the variances in work activities against specifications		
			1.3 Complete all relevant quality checks.		
2 Report on quality of work activities against specifications			2.1 Report all instances of non-compliance accurately and promptly to relevant people		
			2.2 Action opportunities for improvement in work activities to relevant people		
			2.3 Assess implications of changes on quality control mechanisms		
			2.4 Access information from appropriate sources to support your report and recommendations		
			2.5 Complete quality records accurately and in line with operational procedures.		
Unit purpose and aim(s)			This unit is designed to assess the skills of learners in the workplace, monitoring and controlling quality of work activities 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.		