

Title	<b>Maintain workplace health and safety in food operations</b>				
Ofqual unit ref	<b>M/601/2917</b>				
Level	<b>2</b>	Credit value	<b>2</b>	GLH	<b>4</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Work within organisational safety limits			1.1 Follow operational requirements according to Standard Operating Procedures (SOP) 1.2 Maintain responsible behaviour at work in line with company policies 1.3 Work without causing risks or danger to self and others 1.4 Carry out instructions according to safety notices, hazard and warning signs 1.5 Report hazards, defects and faults to the relevant people 1.6 Keep the workplace and work surfaces clean and clear of hazards 1.7 Follow organisational procedures for reporting sickness, disease and health risks		
2 Follow organisational emergency procedures			2.1 Locate emergency escape routes and procedures 2.2 Keep emergency escape routes clear of obstructions 2.3 Use safety systems and alarms correctly 2.4 Follow the specified procedures in an emergency.		
3 Use personal protective equipment			3.1 Identify and locate suitable personal protective equipment necessary for work activities 3.2 Use and wear personal protective equipment in accordance with organisational procedures 3.3 Dispose of personal protective equipment after use.		

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace when operating safely 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.</p>	