

Title	Control washing and drying machinery in food operations				
Ofqual unit ref	M/601/4666				
Level	2	Credit value	3	GLH	16
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Prepare machinery for washing and drying according to specifications and procedures</p> <p>2 Operate washing and drying machinery according to specifications and procedures</p> <p>3 Shut down washing and drying machinery</p>			<p>1.1 Check the availability of items for washing and drying against specifications</p> <p>1.2 Set up washing and drying machinery</p> <p>1.3 Start up washing and drying machinery and check that it is working</p> <p>1.4 Deal with problems to maintain schedules</p> <p>1.5 Maintain communication with others throughout the washing and drying process</p> <p>2.1 Control the infeed of items for washing</p> <p>2.2 Control the progress of items during washing and drying</p> <p>2.3 Control the output of washed and dried products</p> <p>2.4 Deal with substandard or damaged items</p> <p>2.5 Control transfer of washed and dried items for further use</p> <p>2.6 Use personal protective equipment during washing and drying</p> <p>3.1 Shut down the washers and dryers</p> <p>3.2 Remove and dispose of debris to specified procedures</p> <p>3.3 Check and ensure that washers and dryers are ready for further use</p> <p>3.4 Complete all records and reports</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, controlling washing and drying machinery 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>	