

Title		Understand how to control hygiene cleaning in food operations			
Ofqual unit ref		M/601/8300			
Level	2	Credit value	3	GLH	28
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Understand the requirements of hygiene cleaning in food operations</p> <p>2 Understand how to prepare for hygiene cleaning in food operations safely</p> <p>3 Understand how to carry out hygiene cleaning in food operations safely</p>			<p>1.1 Describe the types of unexpected situations that may occur when cleaning and how to deal with them</p> <p>1.2 State when a permit to work is required and what might happen if it is not obtained before cleaning starts</p> <p>1.3 Outline the importance of following company standards for the sequence of cleaning</p> <p>1.4 State the frequency for cleaning and maintaining different items of equipment and what can happen if this is not done</p> <p>1.5 Outline the importance of achieving and meeting the required standard of cleanliness and what may happen if this is not done.</p> <p>2.1 Outline the importance of organising and coordinating the cleaning process</p> <p>2.2 State how to use cleaning instructions and the risks involved in not following them</p> <p>2.3 Outline the precautions to take to ensure that the product is not contaminated by cleaning materials and what to do if it is.</p> <p>3.1 State how to check personal protective equipment (PPE) is fit for purpose and how to use it</p> <p>3.2 Outline what will happen if PPE is not used and what to do with equipment that is unfit for use</p> <p>3.3 State how to use guards and warning notices and the possible consequences of not doing so</p> <p>3.4 Describe how to ensure the complete removal of cleaning materials and what may happen if this is not done</p>		

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<p>3 Understand how to carry out hygiene cleaning in food operations safely</p> <p>4 Understand how to complete hygiene cleaning in food operations safely</p>	<p>3.5 State the actions to take if the cleaning cannot be completed within specified times.</p> <p>4.1 State reasons for sampling and what may happen if it is not carried out according to specified procedures</p> <p>4.2 Outline the specified waste disposal procedures and what may happen if they are not followed</p> <p>4.3 Outline the special precautions that need to be taken regarding potentially hazardous waste and what to do if something goes wrong</p> <p>4.4 Describe the importance of identifying, reporting and handling any signs of: • contamination • damage • environmental concerns</p> <p>4.5 State the importance of keeping records and what might happen if this is not done</p> <p>4.6 State the importance of communicating and what may happen if this is not done.</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when controlling hygiene cleaning 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. It is recommended that this unit is taken with the relevant Occupational Skills Unit. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	