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|---|--|---------------------|---|------------|-----------|
| <b>Title</b>                            | <b>Understand how to prepare for and conduct cleaning in place _CIP_ of plant and equipment in food operations</b> |                     |   |            |           |
| <b>Ofqual unit ref</b>                  | <b>M/601/8314</b>  |                     |   |            |           |
| <b>Level</b>                            | <b>2</b>   | <b>Credit value</b> | <b>2</b>  | <b>GLH</b> | <b>12</b> |
| <b>Learning Outcomes</b>                |  |                     | <b>Assessment Criteria</b>  |            |           |
| The learner will:                       |  |                     | The learner can:  |            |           |
| 1 Know how to prepare to clean in place |  |                     | 1.1 Describe where to obtain and how to interpret specifications and what might happen if this is not done<br>1.2 Describe the types and uses of cleaning materials<br>1.3 Outline COSHH and risk assessment requirements, precautions to be taken when handling or storing cleaning materials and what might happen if these are not followed<br>1.4 Outline when a permit to work is required, how it is used, and what might happen if it is not obtained before cleaning starts<br>1.5 Describe how to use guards and warning notices and why this is important<br>1.6 Describe what might happen if the required protective clothing is not worn according to specifications<br>1.7 Explain the importance of following the cleaning specification and describe what might happen if it is not followed. |            |           |
| 2 Know how to clean in place            |  |                     | 2.1 State what the CIP system procedures are, where to find them, and what might happen if they are not followed<br>2.2 Describe the specified set-up of valves, pipes, pumps and CIP points and what might happen if they are not set up according to specifications<br>2.3 Describe how to re-assemble plant and equipment<br>2.4 Explain the importance of leaving plant, equipment and work areas fit for use<br>2.5 Describe the importance of communicating clearly and what may happen if this is not done   |            |           |

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| 2 Know how to clean in place | 2.6 Explain the importance of checking for and detecting leaks, blockages, pump failures and other problems, and reporting them promptly.   |  |
| Unit purpose and aim(s)      | <p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when preparing for and conducting cleaning in place (CIP) of plant and equipment 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> |  |