

Title	Control size reduction in food manufacture				
Ofqual unit ref	M/602/1701				
Level	2	Credit value	3	GLH	20
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare for size reduction			1.1 Check product specifications at the specified time 1.2 Make sure that material for size reduction is available and fit for use 1.3 Make sure that services meet requirements 1.4 Start up the plant and equipment according to specified procedures so that it runs to specification 1.5 Take action in response to operating problems 1.6 Maintain communication throughout the process.		
2 Carry out size reduction			2.1 Use equipment according to specified procedures 2.2 Make sure that equipment is supplied with materials and services as required 2.3 Achieve output to the required specification 2.4 Make sure the product is transferred to the next stage in the manufacturing operation according to specified procedures 2.5 Take action in response to operating problems within the limits of own responsibility.		
3 Finish size reduction			3.1 Check the specifications to time shut-down 3.2 Follow procedures to shut down equipment 3.3 Deal with items that can be recycled or re-worked according to specified procedures		

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3 Finish size reduction	<p>3.4 Dispose of waste according to specified procedures</p> <p>3.5 Make equipment ready for future use after completion of the process</p> <p>3.6 Complete all records.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace when controlling size reduction in food manufacture. 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>	