

Title	Understand how to monitor and control waste disposal in food operations				
Ofqual unit ref	M/602/4517				
Level	3	Credit value	3	GLH	29
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know how to monitor and control waste disposal in food operations</p>			<p>1.1 Outline the work practices to adopt and policies, procedures and instructions to follow when controlling waste disposal</p> <p>1.2 Explain how operational requirements affect work practices</p> <p>1.3 Explain the statutory regulations, applicable to the control and disposal of waste, and the importance of conforming to them</p> <p>1.4 Describe how to complete documentation and explain why accurate records are important</p> <p>1.5 Outline the recording and reporting procedures</p> <p>1.6 State who problems should be reported to.</p>		
<p>2 Know how to control and organise waste separation</p>			<p>2.1 Explain how to identify and solve problems</p> <p>2.2 Explain what cross-contamination is and its effects on waste separation</p> <p>2.3 Explain how to evaluate the risks of cross-contamination and how to reduce them</p> <p>2.4 Explain what constitutes environmental nuisance and how it can be minimised or avoided</p> <p>2.5 Explain how to maximise yield and minimise waste and the effect this has on the product and on the organisation.</p>		
<p>3 Know how to control and organise the storage and handling of waste</p>			<p>3.1 Describe how to handle and dispose of waste</p> <p>3.2 Describe how to deposit waste in the specified storage locations and the importance of this</p>		

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3 Know how to control and organise the storage and handling of waste	<p>3.3 Outline the storage requirements of waste and how to check they are met</p> <p>3.4 Describe the monitoring requirements relating to storing waste</p> <p>3.5 Describe how to monitor the waste storage areas and the implications of poor maintenance</p> <p>3.6 Explain the potential effects of storing waste above specified levels and the importance of not doing so</p> <p>3.7 Explain the quality specifications to achieve and how handling and storage techniques affect them.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when monitoring and controlling waste disposal in food operations. It can be assessed on or off the job.&nbsp;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.&nbsp;The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	