Title	Monitor and report on production progress in food manufacture				
Ofqual unit ref	R/502/7416				
Level	3	Credit value	2	GLH	9

Learning Outcomes	Assessment Criteria
The learner will:	The learner can:
1 Monitor production progress	1.1 Monitor the use of tools and equipment throughout the production process according to specified procedures 1.2 Ensure use of tools and equipment complies with legal and standard operational procedures and the production schedule 1.3 Monitor the operation of safety devices and security locks according to specified procedures.
2 Report and maintain records on production progress	2.1 Report on production issues affecting the progress of production or the quality of the product or safety of personnel 2.2 Complete production and equipment records and documentation 2.3 File records in the appropriate place to ensure that authorised personnel have access to current and accurate production information.
Unit purpose and aim(s)	This unit is designed to assess the skills of learners in the workplace, monitoring and reporting on production progress 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.