

Title		Principles of using and storing materials in food operations			
Ofqual unit ref		R/502/7433			
Level	2	Credit value	1	GLH	7
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Understand how to store and handle ingredients and materials		1.1 List the different types of facilities available to store ingredients and materials 1.2 Describe how to assess the suitability of storage facilities for ingredients and materials 1.3 Compare the storage requirements for different types of ingredients and materials 1.4 Outline methods that can be used to handle ingredients to protect them from damage and possible contamination 1.5 State the importance of using correct handling techniques when working with different types ingredients and materials.			
2. Understand the systems used to control the handling and storage of materials		2.1 Outline key features of legislation relating to the safe storage of ingredients and materials 2.2 Outline the control systems in place to track the flow of materials: <ul style="list-style-type: none"> • into storage • within storage • out of storage 2.3 Describe how work schedules and operating procedures impact on activity storage areas 2.4 Describe the record keeping required for tracking materials and the importance of these records in food manufacturing.			
Additional information about the unit					
Unit purpose and aim(s)		<p>This unit supports workforce and/or vocational development for those who need to understand the principles of using and storing materials in food operations, in a food processing business or in a learning environment.</p> <p>The unit is designed for use primarily by food processing operatives and others who carry out these workplace activities. It is also designed for those who plan to enter the food and drink industry or</p>			

	<p>employees who wish to expand on their existing knowledge and understanding. The aim of the unit is to assess underpinning knowledge and understanding to recognised national occupational standards.</p>
<p>Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)</p>	<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, for understanding the principles of using and storing materials in food operations. It can be assessed on or off the job.</p> <p>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.</p>

Ofqual unit ref	R/502/7433
Title	Principles of using and storing materials in food operations
Additional information about the unit	
Unit review date	December 2015
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula (if appropriate)	<p>This unit of assessment relates directly to Improve Sector Performance Standard (approved as National occupational Standard) knowledge unit</p> <p>SD.109K Understand how to store goods and materials in food manufacture</p> <p>SD.110K Understand how to store and organise goods and materials in food manufacture.</p>
Support for the unit from a SSC or appropriate other body (if required)	Improve Ltd
Location of the unit within the subject/sector classification system	4.2 Manufacturing Technologies
Name of the organisation submitting the unit	Improve
Availability for use	Shared
Unit category	Underpinning Knowledge (UK)