

Title		Understand how to deal effectively with waste in food operations			
Ofqual unit ref		R/602/0637			
Level	2	Credit value	2	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know about the different forms of waste			1.1 Identify different forms of waste, to include: <ul style="list-style-type: none"> • solid • liquid • hazardous • recyclable 1.2 Identify types of hazardous waste, to include: <ul style="list-style-type: none"> • unfit for human consumption • health and safety • legally restricted 1.3 Outline the importance of separating waste into types 1.4 Describe how waste can be a source of contamination and cross-contamination 1.5 State why some types of waste can be a valuable source of income 1.6 Outline the cost of waste, to include: <ul style="list-style-type: none"> • Penalty fees • Reduction in yield 1.7 Describe how to handle waste which is to be re-worked.		
2 Know about the procedures for handling and dealing with different types of waste			2.1 State the procedures for handling waste in production areas 2.2 State the procedures for dealing with different types of hazardous waste 2.3 State the procedures for dealing with waste intended for recycling 2.4 Outline the procedures for handling waste for rework or for further processing for human consumption and problems associated with this.		
3 Know how to deal with waste safely			3.1 Outline how to use personal protective equipment when handling waste 3.2 Describe the hazards involved in the handling of waste 3.3 Outline hygiene and food safety problems associated with handling waste		

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3 Know how to deal with waste safely		3.4 Describe when to use extra cleaning materials and quantities required.
4 Know about the legal requirements for waste management		4.1 State the legal requirements for dealing with waste in food production areas 4.2 Outline why keeping records of waste is important.
Unit purpose and aim(s)	This unit is designed to assess the knowledge and understanding of learners in the workplace context, when dealing effectively with waste 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. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.	