

Title	Understand how to control water usage in food operations				
Ofqual unit ref	R/602/4705				
Level	3	Credit value	3	GLH	25
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know what the requirements are for controlling water usage in food operations			1.1 Explain how legislation impacts on the organisation's water usage and disposal		
			1.2 Describe the impact of water usage on the environment		
			1.3 Explain how the management of water supports sustainable food manufacture.		
2 Know how to control the use of water within the organisation			2.1 Explain how, within the organisation, water is:• obtained• treated• used• recycled• re-used• discharged		
			2.2 Describe the organisation's water quality standards		
			2.3 Describe the organisation's targets for water usage		
			2.4 Explain how water usage is controlled and minimised within own area of responsibility		
			2.5 Explain how failure to meet the organisation's quality specifications can impact on water usage.		
3 Know how to promote the efficient use of water within the organisation			3.1 Explain how others can impact on water usage		
			3.2 Explain how staff training and development can help to maintain the efficient use of water.		
4 Know how to maintain efficient water usage measures within the organisation			4.1 Explain how the management and organisation of work can help minimise water usage		
			4.2 Explain how and why water usage is monitored and controlled within own area of responsibility		
			4.3 Describe how to identify potential sources of water pollution within own area of responsibility		

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4 Know how to maintain efficient water usage measures within the organisation	4.4 Describe the barriers that can limit the impact of water management and how these barriers can be overcome.	
Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when controlling water usage 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.</p>	