

Title		Contribute to continuous improvement of food safety in operations			
Ofqual unit ref		R/602/5627			
Level	3	Credit value	3	GLH	20
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Contribute to improving food safety</p> <p>2 Comply with food safety standards and procedures</p>			<p>1.1 Identify and report factors or issues that may affect food safety</p> <p>1.2 Contribute to the review of existing procedures relating to food safety</p> <p>1.3 Contribute to the introduction of new procedures relating to food safety</p> <p>1.4 Participate in team meetings to contribute improvements in procedures and processes.</p> <p>2.1 Interpret food safety standards</p> <p>2.2 Comply with new standards and procedures.</p>		
Unit purpose and aim(s)			<p>This unit is designed to assess the skills of learners in the workplace, contributing to continuous improvement of food safety in operations or animal feed production. 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.</p>		