

Title	Maintain product quality in food operations				
Ofqual unit ref	T/601/2899				
Level	2	Credit value	2	GLH	5
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Conduct quality checks</p> <p>2 Communicate results of quality checks</p>			<p>1.1 Carry out quality checks within limit of own authority</p> <p>1.2 Compare the results of quality checks to required standards</p> <p>1.3 Record the results of quality checks.</p> <p>2.1 Record quality checks on correct documentation</p> <p>2.2 Communicate results of quality checks</p> <p>2.3 Check that all required records are accurate and complete.</p>		
Unit purpose and aim(s)			<p>Assessment requirements or guidance specified by a sector or regulatory body (if appropriate) This unit is designed to assess the skills of learners in the workplace, maintaining product quality in food operations. 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>		