

Title	Contribute to the maintenance of plant and equipment in food operations				
Ofqual unit ref	T/601/2921				
Level	2	Credit value	3	GLH	30
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare for the maintenance of plant and equipment			1.1 Access and interpret information and instructions		
			1.2 Evaluate the impact of instructions on operations		
			1.3 Ensure resources required are available and fit for use		
			1.4 Prepare the work area in a manner which promotes effective and safe work practices		
			1.5 Prioritise own work activities to achieve optimum productivity within the limits of own contribution		
			1.6 Ensure that maintenance activities are correctly authorised		
			1.7 Establish effective spoken and written communication with managers and colleagues		
			1.8 Complete and process the necessary documentation.		
2 Carry out maintenance of plant and equipment			2.1 Monitor and adhere to food safety, health and safety environmental procedures		
			2.2 Ensure that maintenance activities are undertaken using correct tools, materials, equipment and techniques		
			2.3 Identify defects and discrepancies in components and take the necessary corrective action		
			2.4 Minimise the wastage of consumable items and other materials and dispose of non-reusable materials correctly		
			2.5 Evaluate maintenance activities for effectiveness		

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2 Carry out maintenance of plant and equipment	<p>2.6 Make recommendations to relevant people about identified improvements</p> <p>2.7 Ensure that work which cannot be completed within the agreed schedule is recorded and reported to the relevant people</p> <p>2.8 Maintain effective spoken and written communication with your managers and colleagues</p> <p>2.9 Complete and process documentation</p> <p>2.10 Leave plant and equipment safe, tidy and fit for future use.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, contributing to the maintenance of plant and equipment in food manufacture. 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>	