

Title	Understand how to control washing and drying machinery in food operations				
Ofqual unit ref	T/601/4670				
Level	2	Credit value	2	GLH	12
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know about controlling washing and drying machinery according to specifications and procedures</p> <p>2 Know how to deal with problems during the washing and drying process</p>			<p>1.1 Outline how to follow procedures for setting up, starting up, controlling and shutting down washing and drying machinery</p> <p>1.2 Describe where to access procedures and why it is important to follow them</p> <p>1.3 Outline the importance of recognising the correct settings for the types of items to be washed and dried</p> <p>1.4 Explain the importance of checking that items have been washed and dried</p> <p>1.5 Describe the limits of own authority and why it is important to work within them</p> <p>1.6 State the procedures for communicating, reporting and recording and the importance of following them</p> <p>2.1 Explain how to recognise and deal with items that do not meet specification by isolating and reporting for maintenance or replacement</p> <p>2.2 Outline the importance of working within procedures</p> <p>2.3 Describe common sources of item damage during washing and drying</p> <p>2.4 Describe how to avoid damaging items and what might happen if this is not done</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when controlling washing and drying machinery 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>	