

Title	Lift and handle materials safely in food operations				
Ofqual unit ref T/601/8301					
Level	2	Credit value	2	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Follow lifting and handling instructions			1.1 Wear personal protective equipment		
			1.2 Follow organisation's standards and instructions on health and safety, food safety and environmental safety		
			1.3 Assess risks to self, others and products before lifting and handling		
			1.4 Use the specified lifting and handling techniques		
			1.5 Seek assistance when required.		
2 Operate handling equipment			2.1 Ensure that handling equipment is fit for use		
			2.2 Return han place after use		to the specified
3 Transport materials safely			3.1 Ensure that materials are of the specified quantity and quality		
			3.2 Use the spe materials	ecified transport	routes for moving
			3.3 Avoid injury to self and others		
			3.4 Complete all records		

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Ofqual unit ref T/601/8301 Unit purpose and aim(s)		This unit is designed to assess the skills of learners in the workplace, lifting and handling materials safely 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.	