

<b>Title</b>	<b>Understand how to avoid contamination and complete cleaning in place _CIP_ of plant and equipment in food operations</b>				
<b>Ofqual unit ref</b>	<b>T/601/8315</b>				
<b>Level</b>	<b>2</b>	<b>Credit value</b>	<b>2</b>	<b>GLH</b>	<b>13</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
1 Know how to avoid contamination			1.1 Describe the precautions to take to make sure that products are not contaminated by cleaning materials		
			1.2 Describe what evidence of contamination might be found and the actions to take if this evidence is found		
			1.3 Explain the procedures for checking and ensuring cleaning has been effective		
			1.4 Describe the actions to take in the event of ineffective cleaning		
			1.5 Outline the need to identify and report any signs of contamination, damage or environmental concerns and what may happen if this is not done.		
2 Know how to complete cleaning in place			2.1 Explain why it is important to keep records and what might happen if this is not done		
			2.2 Explain the importance of cleaning and storing equipment according to specified procedures after use		
			2.3 Describe what might happen if the specified waste disposal procedures are not followed.		

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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 avoiding contamination and completing cleaning in place (CIP) of plant and equipment in food operations. It can be assessed on or off the job.&amp;nbsp;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.&amp;nbsp;It is recommended that this unit is taken with the relevant Occupational Skills Unit.&amp;nbsp;The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	