

Title		Monitor and control waste disposal in food operations			
Ofqual unit ref		T/602/0646			
Level	3	Credit value	3	GLH	15
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Organise and control the storage and handling of waste</p> <p>2 Organise and control the disposal of waste and despatch of by-products</p>			<p>1.1 Deposit separated waste into the specified storage locations in accordance with operational and statutory requirements</p> <p>1.2 Maintain waste storage areas and monitor them so that the specified levels are not exceeded</p> <p>1.3 Check that storage conforms to operational and statutory requirements</p> <p>1.4 Handle separated waste in ways which eradicate:• the risks of cross-contamination• environmental nuisance• reduction of the commercial value of the waste• breach of statutory requirements</p> <p>1.5 Complete the documentation and make it available to the relevant people.</p> <p>2.1 Organise their own and others' work practices to enable the despatch of by-products and the disposal of waste to be carried out in accordance with operational and statutory requirements</p> <p>2.2 Take corrective action when problems occur within the limits of own authority, and report the actions taken to the relevant people</p> <p>2.3 Dispatch by-products to their specified destinations in accordance with operational and statutory requirements</p> <p>2.4 Dispose of waste in accordance with operational and statutory requirements</p> <p>2.5 Handle by-products and waste in ways which eradicate the risks of cross-contamination and non-conformance to operational and statutory requirements</p>		

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2 Organise and control the disposal of waste and despatch of by-products	2.6 Complete the documentation and make it available to the relevant people.	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, monitoring and controlling waste disposal 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>	