

Title	Control weighing in food manufacture				
Ofqual unit ref	T/602/1702				
Level	2	Credit value	2	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Prepare to weigh food products following company procedures</p> <p>2 Carry out weighing operations following company procedures</p>			<p>1.1 Assemble equipment and materials for weighing</p> <p>1.2 Make sure there is a free flow of product for weighing and deal with any problems if not</p> <p>1.3 Set up weighing equipment</p> <p>1.4 Check that space is available to receive weighed products and deal with any problems if not.</p> <p>2.1 Monitor the flow of product for weighing and deal with any problems</p> <p>2.2 Carry out the weighing operation</p> <p>2.3 Deal with any variations to company specifications during weighing</p> <p>2.4 Monitor the output of product to the correct place and deal with any build-up</p> <p>2.5 Identify and dispose of waste and product not meeting customer specifications to the correct place.</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, controlling weighing 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>	