

Title	Principles of quality in food operations				
Ofqual unit ref	T/602/4034				
Level	3	Credit value	3	GLH	18
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Understand the importance of controlling product quality in food operations</p> <p>2 Understand how to monitor quality</p> <p>3 Understand how to conduct quality audits</p>			<p>1.1 Summarise the importance of complying with current legislation and industry codes of practice to control product quality</p> <p>1.2 Explain the importance of maintaining product quality</p> <p>1.3 Explain how quality control affects efficiency of work activities</p> <p>1.4 Describe typical factors that affect quality</p> <p>1.5 Outline the documentation requirements for recording product quality.</p> <p>1.6 Describe the importance of keeping records and data safe and secure</p> <p>2.1 Describe how to obtain information, specifications and resources required to monitor product quality</p> <p>2.2 Outline procedures for monitoring quality</p> <p>2.3 Describe how to take actions to minimise typical problems affecting quality</p> <p>2.4 Explain how operational parameters affect achieving output targets</p> <p>2.5 Explain the importance of monitoring throughput and procedures used to do this</p> <p>2.6 Summarise the potential consequences of ineffective monitoring and control</p> <p>2.7 Outline procedures to deal with non conformance in quality and how to develop solutions for this</p> <p>3.1 Summarise the key principles of quality auditing</p>		

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3 Understand how to conduct quality audits	<p>3.2 Outline how to conduct an audit investigation</p> <p>3.3 Explain how to implement any corrective actions identified during audits</p> <p>3.4 Describe quality audit documentation requirements and importance of maintaining secure records</p> <p>3.5 Describe how to interpret and communicate reports from quality auditors</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, for understanding the principles of quality 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 sets out the overarching assessment requirements.</p>	