

Title	Monitor and control the recovery and separation of by-products and waste disposal in food operations				
Ofqual unit ref T/602/4518					
Level	3	Credit value	2	GLH	12
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
Organise and control the separation of byproducts 2 Organise and control the separation of waste			1.1 Organise their own and others' work practices to enable the separation of by-products from waste in accordance with operational requirements		
			1.2 Separate by-products into the specified categories so that their future use and value is maintained		
			1.3 Store by-products in accordance with operational and statutory requirements		
			1.4 Achieve quality specification and maximum yield with minimum waste		
			1.5 Take corrective action when deficiencies occur within the limits of own authority, and report the actions taken to the relevant people		
			1.6 Forward by-products to their specified destinations in accordance with operational and statutory requirements.		
			2.1 Separate waste into the specified categories to enable subsequent handling to conform to operational and statutory requirements		
			2.2 Organise the storage of waste and monitor it to ensure it does not exceed levels that impede production and breach statutory requirements		
			2.3 Handle waste in ways which eradicate the risks of cross-contamination and non-conformance to operational and statutory requirements		
				he documentation relevant people.	
3 Organise and control the recovery of by- products for further processing			3.1 Organise their own and others' work practices to enable the by-products to be stored and recovered by specified category in accordance with operational requirements		

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3 Organise and control the recovery of by- products for further processing		3.2 Store specified categories of by-products in accordance with operational and statutory requirements		
		3.3 Handle and further process specified categories of by-products to achieve quality specifications, maximise yield and minimise waste		
		3.4 Forward by-products to their specified destinations in accordance with operational and statutory requirements.		
Unit purpose an	d aim(s)	This unit is designed to assess the skills of learners in the workplace, monitoring and controlling the recovery and separation of byproducts and 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.		