

<b>Title</b>	<b>Monitor and control the recovery and separation of by-products and waste disposal in food operations</b>			
<b>Ofqual unit ref</b>	<b>T/602/4518</b>			
<b>Level</b>	<b>3</b>	<b>Credit value</b>	<b>2</b>	<b>GLH</b>
				<b>12</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>	
The learner will:			The learner can:	
1 Organise and control the separation of by-products			<p>1.1 Organise their own and others' work practices to enable the separation of by-products from waste in accordance with operational requirements</p> <p>1.2 Separate by-products into the specified categories so that their future use and value is maintained</p> <p>1.3 Store by-products in accordance with operational and statutory requirements</p> <p>1.4 Achieve quality specification and maximum yield with minimum waste</p> <p>1.5 Take corrective action when deficiencies occur within the limits of own authority, and report the actions taken to the relevant people</p> <p>1.6 Forward by-products to their specified destinations in accordance with operational and statutory requirements.</p>	
2 Organise and control the separation of waste			<p>2.1 Separate waste into the specified categories to enable subsequent handling to conform to operational and statutory requirements</p> <p>2.2 Organise the storage of waste and monitor it to ensure it does not exceed levels that impede production and breach statutory requirements</p> <p>2.3 Handle waste in ways which eradicate the risks of cross-contamination and non-conformance to operational and statutory requirements</p> <p>2.4 Complete the documentation and make it available to the relevant people.</p>	
3 Organise and control the recovery of by-products for further processing			<p>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</p>	

