

Title	Understand how to control product quality in food operations				
Ofqual unit ref	T/602/5829				
Level	3	Credit value	2	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know about good manufacturing practices (GMPs)</p> <p>2 Know how to evaluate quality issues in own area of work</p> <p>3 Know about requirements for good communications</p>			<p>1.1 Describe relevant company quality policies</p> <p>1.2 Describe relevant quality working practices</p> <p>1.3 Describe how to obtain quality documentation</p> <p>1.4 Evaluate the effectiveness of documentation and data security.</p> <p>2.1 Explain how quality control affects efficiency of work activities</p> <p>2.2 Explain how to evaluate quality issues in own area of work</p> <p>2.3 Evaluate common quality issues across the workplace.</p> <p>3.1 Describe the methods used to keep documentation up to date</p> <p>3.2 Appraise communication of quality within the working environment</p> <p>3.3 Describe own limits of authority when controlling product quality.</p>		
Unit purpose and aim(s)					