

Title	Understand how to monitor and report on production progress in food manufacture				
Ofqual unit ref	Y/502/7417				
Level	3	Credit value	2	GLH	12
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know how to monitor production progress</p> <p>2 Know how to report and maintain records on production progress</p>			<p>1.1 Explain the importance of monitoring and reporting production progress</p> <p>1.2 Outline the key features of legal and operational requirements</p> <p>1.3 Explain how to use and interpret standard operational procedures and schedules</p> <p>1.4 Explain how to deal with non-compliance issues</p> <p>1.5 Outline operational limits and tolerances of equipment and machinery</p> <p>1.6 Describe how to diagnose faults within the limits of own responsibility for tools, equipment and products.</p> <p>2.1 Describe the requirements for and use of scheduling and equipment maintenance</p> <p>2.2 Explain how to access and interpret equipment maintenance records</p> <p>2.3 Explain how to report and make recommendations resulting from fault diagnosis</p> <p>2.4 Describe the requirements for and use of quality control documentation.</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when monitoring and reporting on production progress in food manufacture. 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 for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	