

Tit	le	Principles of sup	porting an organisat	ional cu	ılture in a fo	od	
Ofqual unit ref Y/504/7246							
Level 3		Credit value	3	GLH	18		
Learning outcomes		Assessment criteria					
The learner will:		The learner can:					
1.	Know the importance of organisational culture in a food business		 1.1 Summarise the concept of organisational culture including reference to typical types of organisational culture factors which limit organisational culture key influences on organisational culture 1.2 Explain how organisational culture contributes to the development of business vision, strategy and planning objectives 1.3 Evaluate the impact of organisational culture on achieving business objectives including innovation productivity and performance sustainability. 				
2.	Know how organi	isational culture is nod business	2.1 Explain the factor making the cultur including • beliefs • values • regulation • customer influ • competition • productivity/p • sustainability	re of an	organisation d		



	2.2 Clarify the concepts of multi-culture and counter-culture
	Explain the importance and purpose of business roles which are critical in influencing organisational culture including
	 leadership management supervision/team leadership operatives/assistants 2.4 Explain the importance of balancing the influences that impact on organisational culture, to ensure that culture is perceived as fair and transparent.
Know how organisational culture can be determined and changed in	3.1 Summarise the methods used to confirm an existing organisational culture
a food business	3.2 Summarise the development stages required to change an established organisational culture
	3.3 Evaluate the methods by which organisational culture can be changed
	3.4 Explain the importance of feedback and monitoring to the maintenance of organisational culture
	3.5 Summarise the methods for maintaining organisational culture and how this is managed in a food business.
Additional information about the uni	t
Unit purpose and aim(s)	This unit supports workforce development for those who understand the principles of supporting an organisational culture in a food business.
	The unit is designed for use primarily by team leaders, supervisors, technicians and others who carry out these workplace activities. The aim of the



	unit is to determine competent performance to recognised National Occupational Standards.
Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)	This unit is designed to test the knowledge and understanding of learners in the workplace context when supporting an organisational culture in a food business. It needs to 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.



Ofqual unit ref	Y/504/7246
Title	Principles of supporting an organisational culture in a food business

Additional information about the unit January 2018 Unit review date Details of the relationship between This unit of assessment has a relationship with the the unit and relevant national following National Occupational Standards: IMPBP.107K occupational standards or other Principles of organisational culture in a food business. professional standards or curricula (if appropriate) Improve Ltd Support for the unit from a SSC or appropriate other body (if required) Location of the unit within the 4.2 Manufacturing Technologies subject/sector classification system Name of the organisation FDQ submitting the unit Availability for use Shared OK Unit category