

Title	Understand how to contribute to continuous improvement for achieving excellence in food operations				
Ofqual unit ref	Y/601/2930				
Level	2	Credit value	2	GLH	12
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Know about the importance of continuous improvement in food operations		1.1 State which work area/food operations activity is to be considered for continuous improvement practice 1.2 Outline the health, safety and hygiene requirements of the area in which the continuous improvement activity is to be carried out 1.3 State why continuous improvement is necessary and what the potential benefits are 1.4 Describe the food operations activity considered for review 1.5 Outline the importance of planning improvements.			
2. Know about the resources and measures to support a continuous improvement activity in food operations		2.1 State the required production/activity rate for the operations activity 2.2 Outline the resources required by the operations activity 2.3 Outline the potential sources of waste associated with the operations activity 2.4 State the measures available to control waste 2.5 State the improvement targets and objectives set for the work operation 2.6 State the role of standard operating procedures in contributing to continuous improvement.			

<p>3. Know how to support and communicate continuous improvement activity in food operations</p>	<p>3.1 Outline how own knowledge and experience can add value to the improvement process</p> <p>3.2 Describe how to support the identification of potential improvements</p> <p>3.3 Describe how to identify problems and opportunities for solving them</p> <p>3.4 Describe how to contribute to discussions and respond to possible disagreements in a positive and constructive manner</p> <p>3.5 State the extent of own authority, and the person to report to in the event of problems that cannot be resolved</p> <p>3.6 State how improvements are communicated in own work area</p> <p>3.7 Outline how to provide information to support the evaluation of improvement activities.</p>
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Additional information about the unit

<p>Unit purpose and aim(s)</p>	<p>This unit supports workforce development for those who need to understand how to contribute to continuous improvement for achieving excellence, in a food business.</p> <p>The unit is designed for use primarily by operatives and others who carry out these workplace activities. The aim of the unit is to assess knowledge and understanding to recognised National Occupational Standards.</p>
<p>Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)</p>	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when contributing to continuous improvement for achieving excellence in food operations. It can be assessed on or off the job.</p>

	<p>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.</p>
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Additional information about the unit	
Unit review date	January 2018
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula (if appropriate)	This unit of assessment has a relationship with the following National Occupational Standards: QI.206K Understand how to contribute to continuous improvement for achieving excellence in a food environment.
Support for the unit from a SSC or appropriate other body (if required)	
Location of the unit within the subject/sector classification system	4.2 Manufacturing Technologies
Name of the organisation submitting the unit	FDQ
Availability for use	Shared
Unit category	OS