

Title		Understand how to control processes in food manufacture			
Ofqual unit ref		Y/601/4614			
Level	2	Credit value	4	GLH	26
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know about the requirements for controlling processes			1.1 State the purpose and importance of the process		
			1.2 Describe how to obtain the necessary resources for the process		
			1.3 State what recording, reporting and communication is needed during processing		
			1.4 Outline the importance of communication during process control		
			1.5 Describe how to follow work instructions and why it is important to do so		
			1.6 State the limits of your own authority and competence and the importance of working within them		
			1.7 Outline when and how to seek help.		
2 Know how to prepare control processes			2.1 State types and quantity of materials to use		
			2.2 State what equipment and tools to use and their correct condition		
			2.3 Outline how to obtain and interpret the relevant process or ingredient specification		
			2.4 Describe what action to take when the process specification is not met		
			2.5 Describe how to carry out the necessary pre-start checks and why it is important to do so		
			2.6 Describe how to follow the start-up procedures for the process and why it is important to do so.		
3 Know how to carry out process control procedures			3.1 Explain the importance of following the relevant process control procedures and the importance of this		

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<p>3 Know how to carry out process control procedures</p> <p>4 Know how to complete process control procedures</p>	<p>3.2 Outline different ways to carry out the process</p> <p>3.3 Describe how to operate, regulate and shut down the relevant equipment</p> <p>3.4 Describe how to carry out the process in an efficient manner and why it is important to do so</p> <p>3.5 List the common sources of contamination during processing and how to avoid these and describe what might happen if this is not done</p> <p>3.6 Outline the consequences of contamination in processing.</p> <p>4.1 Describe how to deal with items that can be recycled or re-worked</p> <p>4.2 Describe how to dispose of waste and why it is important to do so</p> <p>4.3 State how to make equipment ready for future use.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when controlling processes 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>	