

Title	Control temperature reduction in food manufacture				
Ofqual unit ref	Y/601/4631				
Level	2	Credit value	3	GLH	20
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Prepare for temperature reduction according to specifications</p>			<p>1.1 Check product specifications</p> <p>1.2 Set up equipment</p> <p>1.3 Make sure that material for temperature reduction is available and fit for use</p> <p>1.4 Make sure that services meet requirements</p> <p>1.5 Start up the plant and check that it is running to specification</p> <p>1.6 Take appropriate action in response to operating problems</p> <p>1.7 Maintain communication throughout the process</p>		
<p>2 Carry out temperature reduction according to specifications</p>			<p>2.1 Use equipment and make sure that it is supplied with appropriate materials and services</p> <p>2.2 Achieve required output</p> <p>2.3 Make sure the product is transferred to the next stage in the manufacturing operation</p> <p>2.4 Take action in response to operating problems within the limits of own responsibility</p> <p>2.5 Maintain effective communication</p>		
<p>3 Finish temperature reduction according to specifications and procedures</p>			<p>3.1 Check the specifications to time shut-down</p> <p>3.2 Shut down equipment</p> <p>3.3 Take action to deal with items that can be recycled or re-worked</p>		

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3 Finish temperature reduction according to specifications and procedures	3.4 Dispose of waste 3.5 Make equipment ready for future use after completion of the process 3.6 Maintain effective communication 3.7 Complete all records and reports	
Unit purpose and aim(s)	This unit is designed to assess the knowledge and understanding of learners in the workplace context, when controlling temperature reduction 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.	