

<b>Title</b>	<b>Understand how to carry out product changeovers in food manufacture</b>				
<b>Ofqual unit ref</b>	<b>Y/601/8310</b>				
<b>Level</b>	<b>2</b>	<b>Credit value</b>	<b>2</b>	<b>GLH</b>	<b>16</b>
<b>Learning outcomes</b>		<b>Assessment criteria</b>			
<b>The learner will:</b>		<b>The learner can:</b>			
1. Know about the requirements for carrying out product changeovers		1.1 State why the changeover is taking place 1.2 State the time allowed for changeovers 1.3 State the limits of own authority, and the importance of working within them 1.4 Outline the procedures for authorisation to work, isolation of equipment and services and what may happen if they are not followed 1.5 Describe how to communicate and record information to meet specifications and the importance of doing so 1.6 State how to obtain and interpret specifications 1.7 Describe what may happen if specifications are not interpreted correctly.			
2. Know how to carry out product changeovers		2.1 State the functions and use of machine parts, tools and safety equipment needed for changeovers 2.2 State the key materials and resources are required and how to check their suitability for use 2.3 State the effect critical control settings have on quality and production volumes 2.4 State why it is important to notify the relevant person that a changeover has been completed			

	<p>and what may happen if this is not done</p> <p>2.5 State the importance of keeping accurate and prompt records.</p>
<p>3. Know how to deal with problems during changeovers</p>	<p>3.1 Outline difficulties and problems that might arise during changeovers and the action to be taken in each case</p> <p>3.2 Explain why cleaning is important and what may happen if this is not done when required</p> <p>3.3 Outline the appropriate action to take when change parts are removed and describe what may happen if this is not done</p> <p>3.4 Describe how to recognise wear and tear on change parts.</p>
<p><b>Additional information about the unit</b></p>	
<p>Unit purpose and aim(s)</p>	<p>This unit supports workforce development for those who understand how to carry out product changeovers, 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 carrying out product changeovers in food manufacture. 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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<b>Additional information about the unit</b>	
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: PO.114K Understand how to carry out product changeovers in food manufacture.
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