

Title	Monitor product quality in food operations				
Ofqual unit ref Y/602/1692					
Level	3	Credit value	3	GLH	20
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
Monitor product quality Contribute to resolving quality problems			1.1 Wear appropriate personal protective clothing and equipment during quality monitoring		
			1.2 Identify and report factors which may adversely affect product quality		
			1.3 Identify and report to the relevant people instances of non-conformance to quality standards		
			1.4 Take action to reject or isolate products or items which do not conform to specification.		
			2.1 Seek advice on quality problems outside own authority or expertise		
			2.2 Offer support to, or seek help for, colleagues who encounter quality problems		
			2.3 Evaluate quality problems within the limits of own expertise and understanding		
			2.4 Feedback to the relevant people observations on quality		
			2.5 Receive and resolution of qu	d confirm instruc uality problems	tions for the
				greed action to r eedback results t	
			2.7 Communicate with others to ensure that resolutions to quality problems are understood.		

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Unit purpose and aim(s)		This unit is designed to assess the skills of learners in the workplace, monitoring product quality in food operations. It needs to be assessed on the job. The learner must be able to demonstrate their competent performance consistently over a period of time, to meet all of the assessment criteria. This will be achieved by at least two observations of performance in the workplace, and may be supported by witness testimony and other workplace evidence. Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.	