

Title	Monitor and maintain storage conditions in food operations				
Ofqual unit ref	Y/602/1708				
Level	3	Credit value	3	GLH	14
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Maintain health, safety and security in the storage area</p> <p>2 Monitor changes in storage conditions</p>			<p>1.1 Maintain the storage area clean, tidy and free from obstructions and hazards</p> <p>1.2 Implement safety and security procedures</p> <p>1.3 Maintain environmental conditions in order to protect goods and materials from deterioration.</p> <p>2.1 Monitor variances in storage conditions and defects in the storage facility and equipment</p> <p>2.2 Record unacceptable variances and defects in the storage facility and equipment</p> <p>2.3 Identify and take action within the limits of your authority to correct variances and defects in goods and materials</p> <p>2.4 Report your actions to the relevant people</p> <p>2.5 Evaluate the results of monitoring to identify realistic suggestions for improving storage conditions</p> <p>2.6 Present suggestions for storage improvements clearly to the relevant people.</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, monitoring and maintaining storage conditions 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.</p>	