

2065/444 Contribute to sustainable practice in a food environment

SQA Unit Code

H134 04

Level 2

SCQF Level 5

SCQF Credit value 5

Unit Summary

This unit is about working in a sustainable way in food manufacture or supply. You will need to work effectively to ensure the efficient use of resources and to minimise waste. In addition, you need to assess your own performance and identify and implement opportunities to improve efficiency.

This unit is for you, if you work in a food environment.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show:
<p>1. Contribute to sustainability in a food environment</p> <p>This means you:</p> <ul style="list-style-type: none"> Work effectively according to organisational production specifications Assess own performance to identify possible efficiency improvements Report accurately any opportunities to improve the efficiency of resource usage Report promptly and accurately variations in resource usage and any actions you have taken in response Implement actions to improve the efficiency of resource usage Work effectively to avoid and minimise waste 	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of contributing to sustainability in a food environment in accordance with workplace procedures</p>

You need to know and understand:

Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.

1. What is meant by sustainable food manufacture

2. Why it is important to work to organisational production specifications
3. How to assess your own performance for opportunities to improve efficiency
4. The importance of reporting incidences of inefficient resource usage
5. How not working to organisational production specifications can impact on resource usage and sustainability
6. Energy as a resource and the opportunities available for reducing energy usage
7. How efficient energy usage supports sustainable food manufacture
8. Water as a resource and the opportunities available for reducing water usage
9. How the efficient use of water supports sustainable food manufacture
10. How minimising waste supports sustainable food manufacture
11. Transport as a resource and the opportunities available for reducing transport usage
12. How the efficient use of transport as a resource supports sustainable food manufacture
13. How the efficient use of resources supports the economic sustainability of the organisation
14. The social benefits of sustainable food manufacturing
Your own responsibilities relevant to sustainable food manufacture

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written