

458 Principles of improvement in a food environment

SQA Unit Code

H13H 04

Level 3

SCQF Level 6

SCQF Credit value 6

Unit Summary

This unit is about the principles of improvement to support achieving excellence in food and drink manufacture and/or supply operations. This is important to the productivity and success of manufacture, processing and supply of food and drink within the food supply chain.

You need to understand the principles of improvement techniques used and importance of improvement in a food environment. You also need to know the purpose of standard operation procedures, and how waste can be controlled.

This unit is for you if you work in the manufacture or supply of food and drink and are involved in operational practice. This could be either as an autonomous and focused operational role or as part of another food manufacturing/processing or supply role which includes operational activities.

In order to be assessed as competent in this understanding you must demonstrate to your assessor that you understand the requirements set out below in the context of performance in the workplace.

You need to know and understand:

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

1. The principles of improvement as it applies in food and drink manufacture and/or supply
2. The importance of improvement to food and drink manufactures and suppliers
3. Improvement techniques and their application in support of improvement
4. The opportunities in the work area where improvements can be made
5. How over-production can lead to waste
6. Why inventory control is important to waste reduction in the food industry
7. How and why transport can create waste in the food industry
8. Food over-processing as a form of waste in the food industry
9. The impact of waiting time on food waste
10. How operator skills and knowledge can impact on waste
11. How out of specification raw materials and products cause waste
12. Why the effective utilisation of a workforce can reduce waste in the food industry
13. The methods used to visually communicate improvement information
14. The importance of understanding the activity under review, and how this will affect the

quality of the problem solving process

15. The role of the Deming Cycle (plan, do, check, act) in improvement activities

16. The purpose of standard operating procedures and specifications

Evidence of knowledge and understanding may employ examples of the following assessment methods:

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