

IMPP0117Sv2

Diagnose problems in a food environment (SQA Unit Code - H14B 04)



Overview

This standard is about identifying problems quickly in order to prevent any loss in production or operational time within food and drink manufacturing or supply operations (including multi-stage operations).

It covers identifying problems, finding out what they are and reporting them to the appropriate people. Making decisions and communicating effectively are essential features of this standard.

This standard is for you if you work in the manufacture or supply of food and drink.

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Performance criteria

Identify problems

You must be able to:

- P1 recognise differences from normal operating conditions quickly
- P2 accurately assess the impact of these problems
- P3 take the appropriate action to make sure you and your colleagues remain safe

Diagnose problems

You must be able to:

- P4 check and follow legal or regulatory requirements, hygiene, health and safety and environmental standards
- P5 find out the nature, cause and the effect of the problems
- P6 investigate problems in a safe and cost-effective manner, with minimum delay or wastage

Report problems

You must be able to:

- P7 communicate clearly and accurately the problems to the appropriate person
- P8 complete all records accurately, clearly and process it promptly

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Knowledge and understanding

See

You need to know and understand:

IMPP0118K Understand how to diagnose problems in a food environment

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