

## 3080/666 Principles of sustainability in a food environment

**SQA Unit Code**

**H157 04**

**Level 3**

**SCQF Level 7**

**SCQF Credit value 4**

### Unit Summary

This unit is about understanding the principles of sustainability in a food environment and how these principles can be applied to achieve sustainability. It includes background knowledge related to the development of sustainable food manufacture and/or supply as an integral part of an organisation's corporate social responsibility.

This unit applies to you if you are a manager or consultant who has responsibility for developing a strategy to support the achievement of sustainability in a food environment. It is expected that you will control and support others with regard to the development and implementation of this strategy.

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.

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.

You need to know and understand:

1. The principles of environmental sustainability in a food environment in relation to energy, waste, water usage and transportation
2. How environmental management systems (EMS) are used to support sustainability in a food environment
3. How carbon currency data (carbon footprints) is used as an indicator of sustainability
4. The relationship between sustainability and the three key elements of corporate social responsibility; economic, social and environmental
5. The importance of liaising with national policy makers to determine the influence of government targets and legal requirements on organisational sustainability
6. Sources of advice and guidance on achieving sustainability in food manufacture
7. The benefits of sustainability to the organisation and its stakeholders
8. How to gain stakeholder commitment to the development of sustainable food production
9. The influences which impact upon the achievement of sustainability
10. How to establish targets for sustainable development including the use of benchmarking
11. How to control the efficient use of resources within organisational activities to help

achieve sustainability

12. How the actions of others within the supply chain can influence sustainability
13. Potential barriers to achieving sustainability and how these can be overcome
14. How sustainability impacts on all the component functions of an organisation
15. How to collect and analyse the data relevant to resource utilisation including the application of cost benefit analysis
16. How continuous improvement supports sustainability
17. How to report on performance and improvements
18. How to communicate effectively with stakeholders

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