

2214 Deal with waste in food and drink operations		
SQA Unit Code		H3E0 04
Level 2	SCQF Level 5	Credit value 4

Unit Summary

This standard is about how to deal effectively with waste. The materials generated in food and drink operations are the product itself, by-product and recyclable and disposable waste.

This standard is for those working in food and drink operations that deal with waste.

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: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Deal with waste in food and drink operations</p> <p>This means you:</p> <p>Use the correct personal protective equipment separate waste following company procedures handle waste safely and hygienically</p> <p>Keep waste in the correct place and separated from ingredients and other products</p> <p>Use tools and equipment for the handling of waste as appropriate, following company procedures</p> <p>Remove waste from production areas</p> <p>Store waste following organisational procedures</p> <p>Regularly check production areas for waste that should be removed contain waste and avoid spillage when moving waste in production areas</p> <p>Identify and report problems associated with the collection and storage of waste according to</p>	<p>Evidence of dealing with waste in food and drink operations as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

company procedures

Follow the legal and regulatory requirements, health and safety, hygiene and environmental standards and instructions

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. forms of waste including solid, liquid, hazardous and recyclable waste
2. types of hazardous waste - unfit for human consumption, health and safety hazard, legally restricted waste
3. the importance of separating waste into types
4. waste as a source of contamination and cross-contamination value of some types of waste as a source of income
5. costs of waste - penalties, reduction in yields the importance of keeping records of waste procedures for handling of waste in production areas
6. procedures for dealing with different types of hazardous waste and spillages
7. procedures for dealing with waste intended for re-cycling, re-use or further processing
8. the use of personal protective equipment when handling waste reasons for training staff in waste management
9. hazards involved in the handling of waste
10. hygiene and food safety problems associated with the separation, handling and storage of waste
11. legal requirements for dealing with waste in food production areas
12. hygiene and food safety problems associated with the use of by-products to be reworked to be processed for human consumption
13. environmental impact of waste positive uses of waste
14. the waste hierarchy

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