

<b>3213 Monitor and control the disposal of waste in food and drink operations</b>		
<b>SQA Unit Code</b>		<b>H3L5 04</b>
<b>Level 3</b>	<b>SCQF Level 6</b>	<b>Credit value 7</b>

**Unit Summary**  
This standard is about monitoring and controlling the disposal of waste according to legislative and environmental requirements.

This standard is for you if you work in food and drink operations and your role includes monitoring and controlling the disposal of 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:
<p>1. Monitor and control the disposal of waste in food and drink operations</p> <p>This means you:</p> <p>Organise your own and others' work practices to enable the disposal of waste to be carried out in accordance with operational and statutory requirements</p> <p>Check that waste storage conforms to operational and statutory requirements take corrective action when problems occur and report the actions taken to the relevant people</p> <p>Separate waste into specified categories to enable subsequent handling to conform to operational and statutory requirements</p> <p>Organise the storage of waste and monitor to ensure waste does not exceed levels that impede production and breach statutory requirements</p> <p>Dispose of waste in accordance with operational and statutory requirements handle separated waste in ways which eradicate the risks of cross-</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <b><i>bold italics</i></b></p> <p>Evidence of monitoring and controlling the disposal of 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>

contamination, environmental nuisance, reduction of the commercial value of the waste and breach of statutory requirements

Complete the documentation accurately and legibly and make it available to the relevant people

Follow relevant legal and regulatory, health and safety, hygiene and environmental standards

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. the relevant legal and regulatory, health and safety, hygiene and environmental standards and instructions and what might happen if these are not followed
2. how operational requirements affect work practices
3. what is cross contamination, the effects and how to evaluate the risks of cross contamination
4. recording and reporting procedures
5. how to report problems and to whom to report
6. types of and uses for by-products and waste
7. how to optimise future use and value of by-products
8. the potential problems in organising and controlling the separation of by-products
9. why by-products and waste need to be separated into different categories
10. specified categories of by-products and waste
11. how to maximise yield and minimise waste and the effect this has on the product and the organisation
12. how to recover, handle and store the different categories of by-products and waste,
13. how to check the correct recovery, handling and storage of by-products and waste and the importance of checking
14. forwarding procedures and methods and how to carry them out
15. monitoring requirements for storing waste
16. the importance of not exceeding the specified limits for stored waste
17. the handling methods and techniques for different by-products and waste by-product
18. storage levels and the potential effects of storing waste above specified levels
19. how by-products can be further processed to increase their value or increase their stability
20. quality standards related to separated by products
21. how to monitor the waste storage areas and the implications of poor maintenance
22. what constitutes environmental nuisance, how this can be avoided
23. how to minimise environmental nuisance and reduce the risk of cross contamination
24. how to despatch separated by-products and the importance of maximising yield and minimising waste and how to do this
25. costs of waste to landfill
26. fines for contaminated waste

27. methods of controlling vermin and other pests around waste products  
28. audit requirements  
29. 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