SSC Unit Number	Title	Details of amendment
203	Store retrieve and archive information	Unit summary amended. Incorrect Unit summary included in original Unit This unit is about using a manual or electronic information system to store, retrieve and archive information.
205	Contribute to improvements in food manufacture	The word 'Contribute' has been added to Unit summary. This unit is about **contributing** to identifying opportunities for improving food and drink manufacturing operations. This includes working in teams and groups; applying problem solving techniques; communicating ideas and making presentations; and handling questions and clarifying potential problems. You will need to identify improvement opportunities by suggesting improvement ideas and contribute to developing an action plan.
210	Contribute to the maintenance of plant and equipment in food manufacture	The word 'Contribute' has been added to Unit summary. This unit is about **contributing** to the care and effective operation of plant and equipment in order to minimise machine down time and facilitate optimum production. It covers preparing for the maintenance of plant and equipment and undertaking maintenance of plant and equipment. Working safely, in the optimum time, using correct tools, equipment and materials, and carrying out maintenance in accordance with statutory and organisational procedures are essential features of this unit.
220	Pack orders for despatch in food manufacture	'Bakery' removed from performance criterion 1.2 Identify the correct order documentation, packing location, equipment and materials and method for storing packed ~~bakery~~ goods.
239	Contribute to developing production specifications in food manufacture	The word 'Contribute' has been added to Unit summary This unit is about **contributing** to developing production specifications for food and drink manufacturing operations. You will need to develop quality criteria and specifications that may be used across a wide range of activities within the industry. You will need to identify and draft criteria, consult with others in agreeing final specifications that are in line with statutory and operational requirements.

242	Carry out product changeovers in food manufacture	Unit summary amended – incorrect Unit summary in original Unit This unit is about the changing of machines or equipment and/or the introduction of different products of materials. It covers preparing for changeovers, carrying out changeovers and completing the process according to the legal or regulatory requirements
260	Control wrapping & labelling in food manufacture	The word 'flow' has been removed from the Unit summary This unit is about controlling ~~flow~~ wrapping and labelling machinery to wrap a variety of food and drink products. It details the skills required to start up, run and shut down equipment, as well as being able to take the appropriate action should operating problems occur. It is also about working to product specifications and production schedules.
270	Carry out disinfection in food manufacture	Knowledge statements 15 and 16 removed ~~K15 Why it is important to clean and store equipment correctly after use.~~ ~~K16 Why it is important to communicate effective and what may happen if this is not done.~~
526	Monitor and control quality of work activities in food manufacture	Content of Unit has changed. The title of Unit and content did not match – this was an error