



Unit F2KR 04 (119)

Deal Effectively with Waste in Food Manufacture

Unit Summary

The way people deal with waste is a vital part of keeping the food and drink sector safe and hygienic. Some waste products are a potential hazard for people working in the industry and for anybody who might come into contact with those products later.

This Unit covers how to separate waste safely and hygienically and store waste so that it is not a hazard to good product or to people.

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.

Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:

Problem Solving Access 2

- ◆ Analyse a very simple familiar situation or issue.
- ◆ Plan, organise and complete a very simple, familiar task.
- ◆ Review and evaluate a very simple, familiar problem solving activity.

I have completed the requirements of this Unit.

Candidate name: _____ **Date:** _____

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

IV signature: _____ **Date:** _____

Assessment centre: _____

	Evidence Requirements	Evidence/ Activity Ref No.
<p>You must be able to</p>	<p>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.</p> <p>Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p>	
<p>1</p> <p>Separate waste</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Separate waste following company procedures. (b) Handle waste safely and hygienically. (c) Put waste in the correct place. (d) Keep waste in the correct place and separated from ingredients and products. (e) Use tools and equipment for the handling of waste as appropriate, following company procedures. 	<p>Evidence of separating two different types of waste.</p>	
<p>2</p> <p>Store waste</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Remove waste from production areas. (b) Store waste following company procedures. (c) Check production areas for waste that should be removed. (d) Contain waste and avoid spillage when moving waste in production areas. (e) Identify problems associated with the collection and storage of waste and follow company procedures to deal with them. 	<p>Evidence of storing two different types of waste.</p>	

Evidence of Performance

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg 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

Candidate name:		Assessor initials/date
No	Activity	
1		
2		

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You need to know and understand		Evidence
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.		
K1	Forms of waste including solid, liquid, hazardous and recyclable waste.	
K2	Types of hazard waste — unfit for human consumption, health and safety hazard, legally restricted waste.	
K3	The importance of separating waste into types.	
K4	Waste as a source of contamination and cross-contamination.	
K5	Value of some types of waste as a source of income.	
K6	Costs of waste — penalties, reduction in yields.	
K7	Use of extra cleaning materials.	
K8	Handling of waste which will be reworked.	
K9	The importance of keeping records of waste.	
K10	Procedures for handling of waste in production areas.	
K11	Procedures for dealing with different types of hazardous waste.	
K12	Procedures for dealing with waste intended for recycling.	
K13	Procedures for handling waste for rework or for further processing for human consumption.	
K14	The use of personal protective equipment when handling waste.	
K15	Hazards involved in the handling of waste.	
K16	Hygiene and food safety problems associated with the separation, handling and storage of waste.	
K17	Legal requirements for dealing with waste in food production areas.	
K18	Hygiene and food safety problems associated with the use of by-products to be reworked to be processed for human consumption.	

Notes/Comments

Assessor signature: _____

Date: _____