

### Unit XXXX 04 (241) Carry Out Task Hand-over Procedures in Food Manufacture

### **Unit Summary**

This Unit is about the exchange of all relevant information during the hand-over process regarding both what has occurred and what may have to happen in order to maintain continuity of output. This can include shift hand-over and cover for absence and breaks.

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:

### Communication Access 3

- Read and understand very simple written communication.
- Produce simple written communication.

### Working With Others Access 2

• Work with others in a group to complete a simple, familiar activity under supervision.

#### Problem Solving Access 3

- Plan, organise and complete a simple task.
- ♦ Analyse a simple situation or issue.

### 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:		

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You	ı must be able to	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.  Your evidence must be work-based,	Evidence/ Activity Ref No.
	Hand-over responsibility to another person	simulation alone is only allowed where shown in <i>bold italics</i> Evidence of handing over responsibility to	
	This means you:	another person in accordance with workplace procedures.	
1	<ul> <li>(a) Hand-over according to the required legal or regulatory requirements, organisational health, safety, environmental and hygiene standards or instructions.</li> <li>(b) Take precautions to ensure that production is not interrupted during hand-over.</li> <li>(c) Maintain quality standards during task hand-over.</li> <li>(d) Provide information accurately and promptly to those who need to know.</li> <li>(e) Exchange information in an appropriate place.</li> </ul>	This must include maintaining quality in one of the following types of hand-over:  ◆ where there are on-going problems  ◆ where there are impending problems	
	Take over responsibility from another person	Evidence of taking over responsibility from another person in accordance with workplace procedures.	
2	<ul> <li>This means you:</li> <li>(a) Take over according to the required legal or regulatory requirements, organisational health, safety, environmental and hygiene standards or instructions.</li> <li>(b) Take precautions to ensure that production is not interrupted during hand-over.</li> <li>(c) Maintain quality standards during hand-over.</li> <li>(d) Obtain required information from the other person and clarify where necessary.</li> <li>(e) Exchange information in an</li> </ul>	This must include maintaining quality in one of the following types of hand-over:  ◆ where there are on-going problems  ◆ where there are impending problems	
	appropriate place.		

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### **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

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Can	didate name:	Assessor
No	Activity	initials/date
1		
2		

## Unit XXXX 04 (241) Carry Out Task Hand-over Procedures in Food Manufacture

You n	eed to know and understand	
Evide perfor other	Evidence	
K1	The legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions and what may happen if they are not followed.	
K2	The operation of the quality systems relevant to the work area.	
K3	The production schedules appropriate to the work area.	
K4	The specified machine settings to meet quality standards and what may happen if they are not met.	
K5	The origins and destinations of materials and products.	
K6	Why it is important to provide accurate information and what may happen if the information you give is inaccurate.	
K7	Why it is important to obtain accurate information and what may happen if this is not done.	
K8	The reasons why it is important to interpret information accurately and what may happen if this is not done.	

1 2 11	
Notes/Comments	
1votes/Comments	
Assessor signature:	Date: