

Unit F2NG 04 (549) Monitor and Maintain Storage Conditions in Food Manufacture

Unit Summary

This Unit is about monitoring storage conditions for food and drink goods and materials. You will need to maintain the required environmental conditions; keep the storage area clean and tidy; identify, record, and take action to correct any changes and problems in storage conditions.

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 Intermediate 1

• Produce simple but detailed written communication.

Problem Solving Intermediate 2

- ♦ Analyse a situation or issue.
- ♦ Plan, organise and complete a task.
- Review and evaluate a problem solving activity.

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		Evidence Requirements	
You 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, simulation alone is only allowed where shown in <i>bold italics</i>	Evidence/ Activity Ref No.
	Maintain storage conditions	Evidence of maintaining storage conditions	
	This means you:	in accordance with workplace procedures.	
1	 (a) Keep environmental conditions at the specified levels to protect goods and materials from avoidable deterioration. (b) Implement safety and security procedures fully and accurately. (c) Keep the storage area clean, tidy and free from obstructions and hazards. 		
	Monitor changes in storage conditions This means you:	Evidence of monitoring changes in storage conditions in accordance with workplace procedure.	
2	 (a) Identify unacceptable variances in storage conditions by regular, careful monitoring. (b) Identify and record accurately any unacceptable variances and defects in the storage facility and equipment. (c) Take action within the limits of your authority to correct variances and defects to protect goods and materials, and report this action to the relevant people. (d) Use the results of monitoring to identify realistic suggestions for improving storage conditions, and present your suggestions clearly to the relevant people. 	This means identifying two unacceptable variances eg environmental control systems, storage systems, physical security.	

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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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Candidate name:		Assessor	
No	Activity	initials/date	
1			
2			

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You n	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.		Evidence
K1	Types and characteristics of goods and materials in storage.	
K2	Why it is important to check goods and materials?	
K3	What checks to make and how to make them.	
K4	How to determine when variances in storage conditions are unacceptable.	
K5	Types of defects and how to recognise them.	
K6	What action to take to deal with unacceptable variances and defects and how to report them.	
K7	How to recognise discrepancies and defects, and goods and materials whose condition presents a hazard.	
K8	What the procedures are for marking non-conforming items and keeping them apart from the rest of the goods and materials.	
K9	What safety and security procedures to implement.	
K10	Relevant national and local regulations that affect storage of goods and materials.	
K11	How to determine whether ideas for making improvements to the monitoring of storage facilities and goods and materials are realistic.	

Notes/Comments	
Assessor signature:	Date: