

<b>3050 Maintain product quality in food and drink operations</b>		
<b>SQA Unit Code</b>		<b>H3GH 04</b>
<b>Level 2</b>	<b>SCQF Level 5</b>	<b>Credit value 4</b>

**Unit Summary**

This unit is about maintaining product quality in food and drink operations. This unit is relevant to you if your role requires you to check product and materials against the required quality standards; record results and take appropriate action if there are problems.

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. Maintain product quality in food and drink operations</p> <p>This means you:</p> <p>Use the correct personal protective equipment</p> <p>Follow the specified methods and procedures for checking product quality compare the results of quality checks against required standards</p> <p>Record according to specification the results of quality checks</p> <p>Take actions within the limits of your own authority to bring product back into specification or remove</p> <p>Communicate the results of quality checks and any actions taken to the relevant people in a timely manner</p> <p>Complete records accurately and promptly follow the legal and regulatory requirements; organisational health and safety, hygiene and environmental standards or instructions</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <b>italics</b></p> <p>Evidence of maintaining product quality in food and drink operations as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

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 requirements; health and safety, hygiene and environmental standards and instructions
2. the consequences of not meeting relevant legal and regulatory requirements how to carry out the specific quality and food safety checks required by your
3. organisation
4. what to do if quality and food safety checks show that there is a non-conformance with the required standard
5. the importance of record keeping
6. the lines and methods of communication within your organisation
7. the limits of your own authority and why it is important to work within them what records should be kept and why
8. the consequences of not maintaining quality
9. the reasons for quality and food safety checks and their importance
10. why it is important to check that required standards and specifications are the most current and up to date

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