

## 3331 Principles of the fresh produce supply chain

**SQA Unit Code**

**H3KJ 04**

**Level 3**

**SCQF Level 6**

**Credit value 6**

### Unit Summary

This unit is about understanding the principles of fresh produce supply chain in support of your role in food and drink manufacture and/or supply operations. These underpin your role within your own organisation providing you with knowledge that is essential to your role.

The fresh produce supply chain is complex in nature and is made up of many different types of organisation, all essential to the supply of produce to the consumer. The smooth running of this supply chain is essential because of the vulnerability of fresh produce to physical damage and the relatively short shelf life of many items. They can be applied to any type of produce and produce groups including salads, vegetables and fruit.

You will need to understand the principles of fresh produce supply, the role of those involved and how they interact to provide a reliable and continuous supply of fresh produce to consumers. Understanding the principles of the supply chain and how the different parts interact will help you understand how your organisation functions in relation to its suppliers and customers.

This unit is for you if you work in food and drink manufacturing and/or supply chain operations and are involved in production operations.

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.

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.

You need to know and understand:

1. the basic structure of the national fresh produce supply chain
2. the basic structure of the international fresh produce supply chain
3. how the UK grower impacts on the fresh produce supply chain
4. the role of overseas grower on the fresh produce supply chain
5. what a co-operative group is and its role in the supply of fresh produce
6. how dealing with co-operative groups differs to dealing with conventional companies
7. the specific requirements of dealing with co-operative groups
8. the importance of UK importers in the fresh produce supply chain
9. the legal, regulatory and ethical standards that must be adhered to the import and export of fresh produce

10. the role in the supply chain of UK and overseas wholesale markets
11. the role of a UK pre-packer in the fresh produce supply chain
12. the importance of processors and retailers to the fresh produce supply chain
13. the specific requirements of fresh produce processors and retailers
14. the role of fresh produce logistics – both nationally and internationally
15. where the grower, importer, pre-packer, processor and retailer sit in the supply chain and their relative importance
16. the issue of food miles in the supply of fresh produce to all parts of the supply chain
17. the importance of environmental factors to the effective running of the supply chain

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