

Unit IMPQI101 (J5N6 04) Maintain Product Quality in Food and Drink Operations

I confirm that the evidence detailed in this unit is my own work.

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| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
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I confirm that the candidate has achieved all the requirements of this unit.

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| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
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| **Countersigning — Assessor’s name**  **(if applicable)** |  | **Countersigning — Assessor’s signature**  **(if applicable)** |  | **Date** |
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I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
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| **Countersigning — Internal verifier’s name**  **(if applicable)** |  | **Countersigning — Internal verifier’s signature**  **(if applicable)** |  | **Date** |
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| **External Verifier’s initials and date (if sampled)** |  |

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| **Unit overview** |
| This standard covers the skills and knowledge for maintaining product quality in food and drink operations. |

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| **Sufficiency of evidence** |
| There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment. |

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| **Performance criteria** |
| **What you must do:** |
| There must be evidence for **all** Performance Criteria (PC). |
| 1. Use the correct personal protective equipment 2. Follow the specified methods and procedures for checking product quality 3. Compare the results of quality checks against required standards 4. Record the results of quality checks according to specification 5. Take actions within the limits of your own authority to bring product back into specification or escalate to appropriate level 6. Communicate the results of quality checks and any actions taken to the relevant people in a timely manner 7. Complete records in accordance with organisational requirements 8. Follow the current legal and regulatory requirements for hygiene and environmental standards or instructions |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | | |
| **What you must do** | | | | | | | |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** |
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| **Knowledge and understanding** | | **Evidence reference**  **and date** |
| **What you must know and understand** | |
| For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning). | |
| 1 | The relevant legal and regulatory requirements, hygiene and environmental standards and instructions |  |
| 2 | The consequences of not meeting relevant legal and regulatory requirements |  |
| 3 | How to carry out the specific quality and food safety checks required by your organisation |  |
| 4 | What to do if quality and food safety checks show that there is a nonconformance 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 |  |
| 8 | What records should be kept and why |  |
| 9 | The reasons for quality and food safety checks and their importance |  |
| 10 | The consequences of not maintaining quality |  |
| 11 | Why it is important to check that required standards and specifications are the most current and up to date |  |

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# Supplementary evidence

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| **Evidence** | | **Date** |
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| **Assessor feedback on completion of the unit** |
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