

Unit IMPSO110 (J5MR 04) Prepare Tools and Equipment for Use 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 is about the skills and knowledge needed for you to prepare tools and equipment for use 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. Obtain tools and equipment that are appropriate to the scheduled food and drink operations
2. Check that tools and equipment are undamaged, clean and fit for purpose
3. Select and use personal protective equipment and clothing according to procedures
4. Prepare and set up tools and equipment according to the production schedule requirements
5. Adjust the required tools and equipment to the settings required for the start up of production
6. Take action to deal with problems outside your own area of responsibility
7. Complete all records within agreed timescales
8. Follow legal and regulatory, health and safety, hygiene and environmental standards and 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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**Unit IMPSO110 (J5MR 04) Prepare Tools and Equipment for Use in Food and Drink Operations**

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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, health and safety, hygiene and environmental standards and instructions and what might happen if they are not met |  |
| 2 | The importance of only using equipment and tools you are trained to use |  |
| 3 | Why it is important to identify hazards and take the necessary precautions to avoid them |  |
| 4 | The range of tools and equipment used for the food and drink operations and their appropriate use |  |
| 5 | The purpose of personal protective equipment and clothing |  |
| 6 | How to source and read production schedules and other relevant production documentation |  |
| 7 | The importance of obtaining and preparing tools and equipment in advance of production start up |  |
| 8 | The effect on yield of incorrect or poorly prepared tools |  |
| 9 | Routine checks and maintenance requirements |  |
| 10 | The problems that can occur because of broken or faulty equipment and tools |  |
| 11 | Reporting procedures for faulty or broken equipment and tools |  |
| 12 | The limits of your own authority and why it is important to work within them |  |

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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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