



## STANDARD: FOOD AND DRINK ADVANCED PROCESS OPERATOR (LEVEL 3)

### Industry Recommended Design

#### Title

Must be as defined in the standard Level 3 Diploma in Food and Drink Operations.

#### Assessment Methodology

This must be based on performance in the workplace and include observation of skills at work. Additional assessment methods must be used to support consistent and reliable learner performance. Assessment of knowledge must use methods appropriate to meet the needs of learners.

Assessment of learners' skills by observation must include a minimum of one observation in a live commercial working environment, Realistic Working Environments (RWE) are not permitted.

Assessors and IQAs must be qualified in assessment and internal quality assurance of assessment respectively, and have experience that includes occupational expertise, assessment, moderation and grading.

#### Grading

The qualification must be graded to include Fail, Pass, Merit and Distinction.

#### Size

The qualification must have a credit value in the range of 75 – 80 with a Total Qualification Time of at least 771 hours.

This is to ensure that the learning and experiential development of learners is appropriate to meet the requirements of the standard.

#### Core Content

The core content must cover all aspects of the standard including skills, knowledge and behaviours. The qualification must include mandatory units of assessment, which demonstrates that the content





of the standard can be met. Optional units to support additional learning may be included within the qualification.

<b>Core Unit</b>	<b>Coverage</b>	<b>Type</b>
<b>Health and Safety Supervision</b>	The unit should cover an understanding of the legislation and the principles of monitoring and assessing health and safety in food operation and the learner should demonstrate the ability to identify hazards and undertaking risks assessments.	<b>Competency</b>
<b>Food Safety Supervision</b>	This unit should cover an understanding of the risks, the procedures and the supervisory roles in food safety.	<b>Knowledge</b>
<b>Principles of HACCP</b>	This unit should cover the importance of HACCP based food safety management procedures and the preliminary processes involved.	<b>Knowledge</b>
<b>Quality Controls and Systems</b>	This unit should cover understanding the principles of quality management including monitoring and improving product quality. The learner should be able to carry out sampling for quality control in food and drink process operations	<b>Competency</b>
<b>Process Control in Food and Drink</b>	This unit should cover an understanding of how processes are controlled and stock levels and records are maintained. The learner should demonstrate that they are able to monitor and evaluate production in food and drink operations.	<b>Competency</b>
<b>Plant Equipment and Processes</b>	This unit should cover an understanding of how new processes, products and machinery are introduced in food and drink operations, how plant is maintained and of asset care. The learner should demonstrate an ability to complete routine specialist maintenance in food and drink operations.	<b>Competency</b>
<b>Multistage Operations in Food and Drink</b>	This unit should cover the knowledge required to undertake start-up procedures for and of closedown procedures for multi-stage operations in food and drink production.	<b>Knowledge</b>
<b>Information</b>	Thus unit should cover the principles of data analysis in food and drink	<b>Competency</b>



<b>Management in Food and Drink</b>	operations and the role of support systems.  The learner should be able to perform data-analysis in food and drink operations	
<b>Problem Solving in Food and Drink</b>	This unit should cover the techniques used to resolve problems in food and drink operations. In addition the learner should demonstrate an ability to resolve problems.	<b>Competency</b>
<b>Internal and External Audits in Food and Drink</b>	This unit covers the principles of internal and external auditing including reporting. The learner should demonstrate an ability to support internal & external audits	<b>Competency</b>
<b>Environmental Management systems</b>	The unit will cover the knowledge of environmental monitoring including legislation. The learner will demonstrate the ability to carry out organisational procedures for environmental best practice.	<b>Competency</b>
<b>Minimising waste in food and drink in Food operations</b>	This unit will cover the knowledge of the different types of waste, how it is controlled and minimised in food and drink operations. The learner will demonstrate an ability to promote measures to minimise wastage.	<b>Competency</b>
<b>Customer Satisfaction in Food Operations</b>	This unit will cover an understanding of the customer and evaluation of customer satisfaction.	<b>Knowledge</b>
<b>Food science and Technology</b>	This unit should cover the principles of food science and technology including testing and analysis.	<b>Knowledge</b>
<b>Leading and developing teams in food and drink</b>	This unit should cover the knowledge of learning and skills needs analysis and the principles of team leading. In addition the learner should demonstrate the ability to assess teams and individuals competence and to provide training, coaching and mentoring for food and drink operations personnel	<b>Competency</b>
<b>Continuous Improvement in food and drink</b>	This unit will provide the understanding of continuous improvement (CI) in food and drink operations. In addition the learner will demonstrate that they are able to continuously improve production in food and drink operations	<b>Competency</b>