



STANDARD: FOOD AND DRINK PROCESS OPERATOR (LEVEL 2)

Industry Recommended Design

Title

Must be as defined in the standard: Level 2 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 two observations in a live and 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 60 – 65 with a Total Qualification Time (TQT) of at least 620 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.



Outline Qualification

The following breaks down the mandatory units the qualification must include. Awarding Organisations are free to title their respective units according to their take on the qualification.

| Core Unit | Coverage | Type |
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| Health and Safety | Unit must cover the industry standard content which includes understanding how the industry maintains health and safety and also specifically the procedures to ensure safe handling & lifting. In addition the unit must cover the necessary skills that an apprentice needs to demonstrate that they operate in line with procedures. | Competency |
| Food Safety | The unit must cover an understanding of the risks to food safety and how they are controlled | Knowledge |
| Principles of HACCP | The unit must cover an understanding of Haccp, its importance, why it is used and its key features. Also how it is applied practically in the food industry. | Knowledge |
| Introduction to the food industry | This unit should explain the structure of the food industry in terms of the different types of businesses, the supply chains (from field to fork) ,the processes used to plan and produce goods and the impact of internal and external factors | Knowledge |
| Manufacturing practice and SOP's | This unit must explain why standard operating procedures are important, and define the stages and how to control processes. It should cover the principles of GMP including regulatory, reporting and quality | Knowledge |
| Handling materials and products in food and drink | This unit must outline the principles of using and storing materials and of packing and labelling products. | Knowledge |
| Quality Control | The unit should outline the purpose and principles of quality control and the learners should be able to perform quality checks and improve quality processes | Competency |
| Environmental management | This unit should explain the impact of environmental safety and the learner should demonstrate that they can contribute to food and drink | Competency |



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| Tools and Equipment | The unit should explain how to use tools and equipment safely and the learner should be able to demonstrate that they can use them safely | Competency |
| Cleaning | The unit covers the principles of cleaning (Clean in Place) and the learner should be able to demonstrate the ability to clean equipment following processes. | Competency |
| Performance Data | The unit should cover an understanding of reporting in a food operating environment and the learner should be able to apply reporting & recording in a food operating environment | Competency |
| Carry out effective handovers | The unit should assess that a learner should be able to demonstrate that they can perform a handover and take over operations in an effective way. | Skills |
| Product Changeovers | The unit should cover the knowledge required to carry our product changeovers including following SOP's, paperwork, communications, problem identification and communication. | Competency |
| Problem Solving | This unit explains the types of problems that occur in food manufacturing and requires that the learner is able to demonstrate that they can undertake root cause analyses, contributing and recording problems. | Competency |
| Communications and Team Working | The unit covers the principles of effective team working and communication and the learner should be able to demonstrate that they can implement them. | Competency |
| Continuous Improvement | The unit should explain why CI is important, the measures used and to enable the learner to understand their own role in CI. The learner is required to demonstrate their contribution to CI activities. | Competency |

