

## Contribute to sustainable practice in a food environment

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### Overview

This standard covers the skills and knowledge needed to work in a sustainable way in food manufacture or supply. You will need to work effectively to ensure the efficient use of resources and to minimise waste. In addition, you need to assess your own performance and identify and implement opportunities to improve efficiency.

This standard is for you, if you work in a food environment.

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## Performance criteria

You must be able to:

1. assess own performance to identify possible efficiency improvements
2. report any opportunities to improve efficiency of resource usage
3. report variations in resource usage and any actions you have taken in response
4. implement actions to improve efficiency of resource usage
5. minimise waste

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### Knowledge and understanding

You need to know and understand:

1. what is meant by sustainable food manufacture
2. why it is important to work to organisational production specifications
3. how to assess your own performance for opportunities to improve efficiency
4. the importance of reporting incidences of inefficient resource usage
5. how not working to organisational production specifications can impact on resource usage and sustainability
6. energy as a resource and opportunities available for reducing energy usage
7. how efficient energy usage supports sustainable food manufacture
8. water as a resource and the opportunities available for reducing water usage
9. how the efficient use of water supports sustainable food manufacture
10. how minimising waste supports sustainable food manufacture
11. transport as a resource and the opportunities available for reducing transport usage
12. how efficient use of transport as a resource supports sustainable food manufacture
13. how efficient use of resources supports the economic sustainability of the organisation
14. social benefits of sustainable food manufacturing
15. your own responsibilities relevant to sustainable food manufacture

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