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## Overview

This standard covers the skills and knowledge needed to maintain, monitor and improve environmental practice in food and drink manufacturing operations. You will need to follow the legislative and organisational requirements to maintain environmental good practice. You will need to inform others of their responsibilities; monitor their work practices; ensure you adopt good practices and respond to any environmental damage. You will also need to encourage others to adopt good practice, evaluate current work practices and make recommendations for improvements.

This standard is for you if you work in food and drink manufacturing operations. You may be a line manager or supervisor and/or have responsibilities for promoting and improving environmental practice.

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## Performance criteria

You must be able to:

1. inform others of their responsibilities in relation to environmental good practice
2. check work practices comply with environmental good practice
3. monitor working practices of others and evaluate their impact on the environment
4. encourage others positively to maintain environmental good practice
5. follow procedures when any environmental damage occurs
6. identify and make opportunities to encourage others to adopt environmental good practice
7. evaluate work practices for effectiveness, seek areas for improvement, and communicate recommendations for improvements to relevant persons
8. present clear recommendations at an appropriate time and with the right level of detail
9. complete necessary documentation accurately and legibly, and process it following standard operating procedures
10. identify and monitor updated changes to legal requirements and best practice

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## Knowledge and understanding

You need to know and understand:

1. types of pressures on environment that may occur and how these should be taken into account when planning work
2. different methods that can be used to minimise environmental damage
3. levels of responsibilities of individual team members in relation to maintaining environmental good practice
4. how efficient use of resources such as transportation, equipment, energy and materials contributes to maintaining environmental good practice
5. organisational and legislative requirements relating to environmental damage
6. limits of your own authority and why it is important not to exceed them
7. reporting procedures for environmental accidents and near misses, and why it is important to follow them
8. how environmental good practice can be adopted or improved
9. organisational policy relating to environmental good practice
10. how to communicate the importance of environmental good practice effectively to others
11. methods of presenting recommendations and how to create systems that allow this to happen
12. why evaluating and reflecting on feedback concerning recommendations is important, and how such feedback can be used to shape further recommendations

Maintain, promote and improve environmental good practice in food manufacture

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