

Overview

This standard covers the skills and knowledge needed to maintain, monitor and improve energy efficiency and usage in food and drink manufacture or supply. You will need to inform others of their responsibilities; monitor work practices and processes and identify and effectively deal with any inefficient activities.

This standard is for you, if you work in a food environment. You may be a line manager or supervisor and/or have responsibilities for all or part of the production or supply process and for promoting sustainable food production.

Performance criteria

You must be able to:

1. obtain and interpret organisational sustainability targets for your area of responsibility
2. inform others of their responsibilities in relation to organisational targets that promote energy efficiency in your area of responsibility
3. confirm production processes and working practices comply with organisational targets, quality specifications and legal requirements
4. confirm production processes and working practices make efficient use of resources in your area of responsibility
5. monitor the working practices and evaluate energy usage and efficiency in your area of responsibility
6. support others in avoiding energy wastage in your area of responsibility
7. encourage others to overcome barriers and improve working practices and energy efficiency in your area of responsibility
8. provide training to improve energy efficiency in your area of responsibility
9. identify and make opportunities to encourage others to adopt more energy efficient working practices
10. develop and communicate recommendations for efficiency improvements to others
11. present clear recommendations that support the further development of sustainable practices, at an appropriate time and with the right level of detail

Knowledge and understanding

You need to know and understand:

1. how legislation impacts on organisational energy usage
2. the impact of energy consumption on carbon emissions
3. how energy efficiency supports sustainable food manufacture
4. how organisational energy efficiency can help reduce the organisation's carbon footprint
5. benefits of energy efficiency to the organisation
6. organisational targets and standards for reducing energy usage
7. sources of advice and guidance regarding energy efficiency
8. different forms of energy usage within your area of responsibility
9. how to monitor energy usage efficiency within your area of responsibility
10. measures used within the organisation to achieve energy efficiency and reduce energy usage
11. how effective management and organisation of work can help minimise energy usage
12. how others can impact on energy usage
13. how staff training and development can help minimise energy usage
14. barriers that can limit the impact of energy reduction initiatives and how these can be overcome
15. how failure to meet organisational quality specifications can impact on energy usage

Control and monitor energy efficiency in a food environment

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