

## Overview

This standard covers the skills and knowledge needed to improve sustainability through waste minimisation in food manufacture or supply. You will need to inform others of their responsibilities; monitor work practices and processes and identify and effectively work to minimise waste. You will also need to ensure that any unavoidable waste is effectively dealt with according to organisational and legal requirements.

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 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 waste minimisation 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 and avoid waste within your area of responsibility in line with key performance indicators
5. monitor working practices and evaluate waste levels within your area of responsibility
6. support others to avoid and minimise waste within your area of responsibility
7. encourage others to overcome barriers and improve working practices and reduce waste in your area of responsibility
8. provide training to minimise waste in your area of responsibility
9. identify and make opportunities to encourage others to adopt more sustainable working practices
10. develop and communicate recommendations for waste reduction to others
11. present clear recommendations that support 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. the impact of waste on the environment
2. how waste minimisation supports sustainable food manufacture
3. how legislation impacts on the management and disposal of waste
4. organisational targets for waste reduction, reuse and recycling
5. sources of advice and guidance regarding waste reduction
6. factors that limit recycling and reuse within your area of responsibility
7. importance of segregation in the management of waste
8. potential benefits of effective waste minimisation to the organisation
9. different types of waste generated within your area of responsibility
10. how effective management and organisation of work can help minimise waste
11. how staff training and development at work can help minimise waste
12. opportunities available for reducing waste within your area of responsibility
13. barriers that can limit the impact on the management of waste and how these can be overcome
14. how product and process design can have an impact on the generation of waste
15. how others can impact on the generation of waste
16. how to assess effectiveness of waste management systems
17. how to monitor waste within your area of responsibility
18. how failure to meet organisational quality specifications can impact on waste targets
19. principles of continuous improvement

## Control and monitor waste minimisation in a food environment

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