

Deploy business plans in a food and drink business

Overview

This standard is about the skills and knowledge needed for you to deploy business plans in a food and drink business.

Deploying food and drink business plans is essential to the implementation of a food and drink business strategy, policy and fulfilment of organisational aims and objectives.

You will need the skills and knowledge to:

- access the information and resources required to implement the business plan.
- deploy the plan across your area of responsibility including communication to relevant people.
- monitor the effect of deploying business plans on the operation of the food and drink business including its effect on productivity, quality, compliance, resources and colleagues.

This standard is for you if you work in food and drink operations and/or supply operations and are involved in deploying business plans in a food and drink business.

Performance criteria

You must be able to:

Prepare to deploy business plans

1. access the operational plans for your area of responsibility in a food and drink business
2. check the plans are in line with the objectives of your area of responsibility
3. determine how the plans will be deployed across your area of responsibility, consult with relevant people to aid this process
4. communicate the deployment plan to relevant people across the food and drink business who may be affected by your actions

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5. communicate the objectives of the business plan to the relevant people within your area of responsibility
6. confirm individuals are aware of their responsibilities in carrying out the requirements of the business plan and that they adhere to these requirements
7. apply problem solving techniques to challenges and problems occurring when implementing the food and drink business plans
8. monitor the deployment of the plan on your area of responsibility including its effect on productivity, quality, compliance, resources and colleagues
9. monitor the effect of the deployment of the plan on other areas of the food and drink business and the effectiveness of the food and drink business as a whole
10. evaluate the implementation of the plan, including your own contribution and provide feedback on its implementation to the relevant people

Knowledge and understanding

You need to know and understand:

1. how to access the business plans requiring deployment in your area of responsibility
2. why it is important to ensure the business plans are in line with the objectives of your area of responsibility and how to make sure this happens
3. the organisational values, behaviours, culture, policies and procedures that must be adhered to when working in your food and drink business
4. how to determine the areas of the food and drink business that will be affected by the deployment of business plans and why it is important to recognise these areas
5. the methods of communication and information technology available within your organisation and how to make best use of them
6. the organisational methods for communicating changes to business plans across a food and drink business and why it is important to do this
7. the consequences of not adhering to food and drink business plans
8. the impact of the implementation process on the operation of the food and drink business including resources, quality, compliance, productivity and people
9. why it is important to include contingencies when determining how to deploy the business plan and how to do this
10. problem-solving techniques and how to implement them
11. why it is important to monitor the deployment process on a regular basis
12. how to evaluate the deployment process including your own contribution and provide feedback to the relevant people

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