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## Overview

This standard is about the skills and knowledge needed for you to monitor and control the disposal of waste in food and drink operations.

You will need the skills and knowledge to monitor and control the disposal of waste according to legislative and environmental requirements. You will also need to understand how to monitor and control the separation and recovery of by-products, proposing solutions and taking appropriate actions when problems occur.

By-products and waste from food and drink operations may have economic value as re-work, food for animals or non-food use. The separation and recovery of usable by-products and waste is therefore an important activity.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in the disposal of waste.

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## Performance criteria

*You must be able to:*

1. organise your own and others' work practices to enable the disposal of waste to be carried out in accordance with operational and statutory requirements
2. check that waste storage conforms to operational and statutory requirements
3. take corrective action when problems occur and report the actions taken to the relevant people
4. separate waste into specified categories to enable subsequent handling to conform to operational and statutory requirements
5. organise the storage of waste and monitor to ensure waste does not exceed levels that impede production and breach statutory requirements
6. dispose of waste in accordance with operational and statutory requirements
7. handle separated waste in ways which eradicate the risks of cross-contamination, environmental nuisance, reduction of the commercial value of the waste and breach of statutory requirements
8. complete the documentation accurately and legibly and make it available to the relevant people
9. follow relevant legal and regulatory, health and safety, hygiene and environmental standards

## Knowledge and understanding

*You need to know and understand:*

1. the relevant legal and regulatory, health and safety, hygiene and environmental standards and instructions and what might happen if these are not followed
2. how operational requirements affect work practices
3. what is cross contamination, the effects and how to evaluate the risks of cross contamination
4. recording and reporting procedures
5. how to report problems and to whom to report
6. types of and uses for by-products and waste
7. how to optimise future use and value of by-products
8. the potential problems in organising and controlling the separation of by-products
9. why by-products and waste need to be separated into different categories
10. specified categories of by-products and waste
11. how to maximise yield and minimise waste and the effect this has on the product and the organisation
12. how to recover, handle and store the different categories of by-products and waste
13. how to check the correct recovery, handling and storage of by-products and waste and the importance of checking
14. forwarding procedures and methods and how to carry them out
15. monitoring requirements for storing waste
16. the importance of not exceeding the specified limits for stored waste
17. the handling methods and techniques for different by-products and waste
18. by-product storage levels and the potential effects of storing waste above specified levels
19. how by-products can be further processed to increase their value or increase their stability
20. quality standards related to separated by-products
21. how to monitor the waste storage areas and the implications of poor maintenance
22. what constitutes environmental nuisance, how this can be avoided
23. how to minimise environmental nuisance and reduce the risk of cross contamination

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24. how to despatch separated by-products and the importance of maximising yield and minimising waste and how to do this
  25. costs of waste to landfill
  26. fines for contaminated waste
  27. methods of controlling vermin and other pests around waste products
  28. audit requirements
  29. the waste hierarchy

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**Suite** Support Operations in Food and Drink Operations

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