
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. You should have an understanding of how the green circular economy supports repeated use of resources and products within your organisation.

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 operations and are involved in the disposal of waste.

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 according to organisational and legal and statutory requirements
2. check that waste storage conforms to organisational and legal 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 organisational and legal 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 organisational and legal 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 according to organisational and legal and statutory requirements and make it available to the relevant people
9. follow relevant legal and statutory requirements

Knowledge and understanding

You need to know and understand:

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

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24. costs of waste to landfill
 25. fines for contaminated waste
 26. methods of controlling pests around waste products
 27. audit requirements
 28. the waste hierarchy
 29. the limits of your own authority and competence and why it is important to work within those limits
 30. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

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