
Overview

This standard is about the skills and knowledge needed for you to monitor and control the recovery of by-products in food and drink operations.

You will need the skills and knowledge to monitor and control the separation and recovery of by-products, proposing solutions and taking appropriate actions when problems occur. 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 recovery of by-products.

Performance criteria

You must be able to:

1. organise own and others' work practices in ways which enable the separation of by-products from waste according to organisational requirements
2. separate by-products into the specified categories so that their future use and value is maintained
3. store by-products according to organisational and legal and statutory requirements
4. organise the storage of by-products and monitor to ensure it does not exceed levels that impede production and breach statutory requirements
5. complete the documentation and make it available to the relevant people
6. handle and further process specified categories of by-products to achieve quality specifications, maximise yield and minimise waste
7. deposit separated waste into the specified storage locations according to organisational and statutory requirements
8. handle by-products and waste in ways which eradicate the risks of cross-contamination and non-conformance to organisational and legal and statutory requirements
9. take corrective action when problems occur and report to the relevant people
10. despatch by-products to their specified destinations according to organisational and legal and statutory requirements
11. dispose of any waste according to organisational and 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. how organisational 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 who to report them to
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 and how this can be avoided
23. how to minimise environmental nuisance and reduce the risk of cross contamination
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 pests around waste products

28. audit requirements

29. the waste hierarchy

30. the limits of your own authority and competence and why it is important to work within those limits

31. 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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Monitor and control the recovery of by-products in food and drink operations



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