

Overview

This standard is about the skills and knowledge needed for you to deal with waste in food and drink operations.

You will need the skills and knowledge to store, sort, handle and remove waste products whilst adhering to health and safety, hygiene, legal and environmental regulations and procedures. You will also need to understand the environmental impact of waste, the alternative uses of waste and the hazards of handling waste. You should have an understanding of how the green circular economy supports repeated use of resources and products within your organisation.

The materials generated in food and drink operations are the product itself, by-product and recyclable and disposable waste.

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

Performance criteria

You must be able to:

1. use personal protective equipment according to organisational requirements
2. separate waste according to organisational and statutory and legal requirements
3. handle waste according to organisational and legal and statutory requirements
4. keep waste in the correct place and separated from ingredients and other products according to organisational and statutory and legal requirements
5. use tools and equipment for the handling of waste according to organisational requirements and procedures
6. remove waste from production areas
7. store waste following organisational procedures
8. regularly check production areas for waste that should be removed
9. contain waste and avoid spillage when moving waste in production areas
10. identify and report problems associated with the collection and storage of waste according to organisational procedures
11. follow the legal and statutory requirements instructions

Knowledge and understanding

You need to know and understand:

1. forms of waste including solid, liquid, hazardous and recyclable waste
2. types of hazardous waste - unfit for human consumption, health and safety hazard, legally restricted waste
3. the importance of separating waste into types
4. waste as a source of contamination and cross-contamination
5. value of some types of waste as a source of income
6. costs of waste - penalties, reduction in yields
7. the importance of keeping records of waste
8. organisational requirements and procedures for handling of waste in production areas
9. organisational requirements and procedures for dealing with different types of hazardous waste and spillages
10. organisational requirements and procedures for dealing with waste intended for re-cycling, re-use or further processing
11. the use of personal protective equipment when handling waste
12. reasons for training staff in waste management
13. hazards involved in the handling of waste
14. hygiene and food safety problems associated with the separation, handling and storage of waste
15. legal and statutory requirements for dealing with waste in food production areas
16. hygiene and food safety problems associated with the use of by-products to be reworked to be processed for human consumption
17. environmental impact of waste
18. positive uses of waste
19. the waste hierarchy
20. the limits of your own authority and competence and why it is important to work within those limits
21. 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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Deal with waste in food and drink operations

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