

Sustainable Food Production (SFP)

SFP.110K Principles of efficient water usage in a food environment

Unit Summary

This unit is about developing policy and guidelines to support the efficient use of water in food manufacture. It includes understanding water usage in a food environment and measures that can be put in place to improve efficiency.

This unit is for you if you work in food and drink operations and your job requires you to have responsibility for the efficient use of water in food manufacture. You may have management responsibilities for an operational team.

Related Units

This is a knowledge unit which underpins the skills set out in:

- SFP.125S Promote efficient water usage in a food environment

You need to know and understand:

1. The legal requirements that control water extraction, consumption, treatment and discharge
2. Government targets for sustainable water usage
3. The impact of water usage on the environment and sustainability
4. How water usage impacts on environmental issues such as climate change
5. The benefits of efficient water usage to the organisation
6. Water usage in support of all organisational activities including embedded water
7. Water supply availability, treatment methods and quality in respect to organisational water supplies
8. How to establish current levels of water usage in respect to all organisational activities
9. How to assess organisational water usage data
10. The value of water metering and monitoring in a food environment
11. The principles of waste benchmarking as a method of identifying opportunities for improving efficient water usage
12. The processes used to support water treatment, recycling, reuse and discharge control
13. The factors that limit organisational recycling and reuse
14. Water discharge including, treatment methods and quality specifications
15. The potential causes/sources of water pollution and its associated implications in a food environment
16. The opportunities available to the organisation for reducing water usage and improving water efficiency across all its activities
17. The barriers that can limit the impact on water efficiency and how these barriers can be overcome
18. How process and product design can impact on efficient water usage
19. How effective process control and quality assurance can support efficient water usage

20. How to complete an organisational cost/benefit analysis in respect to water usage
 21. Methods of promoting efficient water usage
 22. How to monitor, control and maintain water usage
 23. How to define and allocate roles/responsibilities for all those involved in improving efficient water usage across all the activities undertaken by the organisation
 24. How to identify training needs and organise staff training to support efficient water usage
 25. How to evaluate the impact of measures to improve efficient water usage

Key Words

Barriers	These can be economic, practical, social or legal
Water efficiency	Can be measured in relation to water use per unit output of food.
Benchmark	A comparative measure of an organisation against industry best practice.
Activities	Incorporating: purchasing, supply, production, storage, packaging, transport and all aspects of business support.
Roles/responsibilities	For: production staff, product developers, buyers, sales staff, customers and contractors.
Legal requirements	Relevant to: <ul style="list-style-type: none"> • The environment • Food safety and security
Benefits	Social, economic and environmental