

<b>2181 Prepare sauces / marinades by hand in food manufacture</b>		
<b>SQA Unit Code</b>		<b>FF50 04</b>
<b>Level 2</b>	<b>SCQF Level 5</b>	<b>Credit value 5</b>

**Unit Summary**  
This unit is about the preparation of fresh sauces or marinades for use in food manufacture. It relates to the preparation of sauces or marinades, combining raw materials according to specified recipes. It details the skills required to set-up and maintain the brining process. It is also about working to product specifications and production schedules.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show:
<p>1. Prepare to mix</p> <p>This means you:</p> <p>Prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Obtain and interpret brining specification</p> <p>Prepare equipment and associated work areas into a suitable condition</p> <p>Set-up and ensure the accuracy of weighing equipment</p> <p>Obtain and prepare raw materials of required quality according to specification</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communications</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <b><i>bold italics</i></b></p> <p>Evidence of preparing to mix as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p><b>2. Prepare mix</b></p> <p>This means you:</p> <p>Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Accurately measure required quantities of raw materials according to specification</p> <p>Add raw materials to mix in correct sequence according to operating instructions</p> <p>Mix raw materials to achieve required product specification</p> <p>Handle raw materials in a manner which maintains quality and condition</p> <p>Test quality and consistency of mix</p> <p>Make sure mix is transferred to the next production stage</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	<p>Evidence of preparing mix as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p><b>3. Finish Mixing Process</b></p> <p>This means you:</p>	<p>Evidence of finishing the mixing process as part of your role in accordance with workplace procedures and within the limits of your own</p>

<p>Finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Dispose of waste material according to organisational procedures</p> <p>Make equipment and work area ready for future use, after the completion of the process</p> <p>Maintain effective communication</p> <p>Accurately complete all records</p>	<p>responsibilities.</p>
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You need to know and understand:

Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.

1. What the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions are and what may happen if they are not followed
2. How sauces/marinades are used within food manufacture
3. The facilities and equipment required to prepare sauces
4. How to assess the quality of raw materials
5. The importance of raw material quality to sauce/marinade production
6. How to mix sauces/marinades
7. The importance of accurately following recipes
8. How to set-up and ensure accuracy of weighing equipment
9. How to test the quality and consistency of sauces/marinades
10. How to prepare facilities and equipment for operation
11. How sauce/marinade quality can impact on final product quality
12. How raw materials should be handled to maintain condition and quality
13. What action to take when the process specification is not met
14. How to dispose of waste correctly and why it is important to do so
15. Common quality problems and their likely causes
16. Labelling and traceability relevant to sauce/marinade
17. The limits of your own authority and competence and why it is important to work within those limits
18. What recording, reporting and communication is needed, how to carry this out correctly and the reasons why it is important to do so

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)

- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written