Improve
FOOD & DRINK SKILLS COUNCIL

2085 Carry out bulk filling in food and drink operations		
SQA Unit Code		**H3CW 04**
Level 2	**SCQF Level 5**	**Credit value 4**

Unit Summary
This standard is about carrying out bulk filling in food and drink operations. It covers preparing and carrying out bulk filling, closing down plant and equipment as well as following industry regulations and standards.

This standard is for you if you work in food and drink operations and your role requires you to carry out bulk filling operations.

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: Evidence must be work-based, simulation alone is only allowed where shown in ***bold italics***
1. Carry out bulk filling in food and drink operations This means you: Ensure the work area is well organised, clean and tidy receive and confirm bulk filling specification Confirm that services and filling equipment are available and are fit for use Identify the container/silo to be filled and confirm that it is available and fit for use Check that the delivery weight/volume corresponds with space available in the container Check that equipment is in correct working order Check that records are completed accurately and promptly carry out bulk filling to specification Monitor to ensure that output rates are in line with specification	Evidence of carrying out bulk filling in food and drink operations as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.

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Monitor containers/silo and deal correctly with any which do not meet specification Achieve the required output to specification finish bulk filling according to specification Close down the plant and equipment correctly Deal correctly with any operational loss or gain Deal correctly with any loss or spillage Follow health and safety, hygiene and environmental standards or instructions when preparing and carrying out bulk filling	

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. relevant health and safety, hygiene and environmental standards and instructions and what may happen if they are not followed
2. relevant industry regulations (eg Customs and Excise) and what may happen if they are not followed
3. how to get information about the material being delivered/produce being despatched, filling raters, containers and filling equipment
4. what to do if there is an interruption to material transfer
5. what services are required and what may happen if they are not available or out of specification
6. why it is important to check that containers/silo meet specification and what to do if you discover any faults or damage
7. acceptable loss and gain limits and the consequences if these are exceeded why it is important to deal correctly with any loss or spillage and what may
8. happen if this is not done
9. the limits of your authority and why it is important to work within them why complete and accurate records are important
10. the importance of effective communication

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

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