

2180 Control defrosting in food manufacture		
SQA Unit Code		H3DJ 04
Level 2	SCQF Level 5	SCQF Credit value 5

### Unit Summary

This unit is about the defrosting of food products as part of a food manufacture. It details the skills required to set-up and maintain the defrosting process. It is also about working to organisational 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 assessors in your work place or work placement

You must be able to:	You need to show:
<p>1. Prepare to defrost</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 defrosting specifications</p> <p>Prepare defrosting facilities into a condition suitable for receiving product</p> <p>Obtain frozen product according to requirements of the defrosting specification</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</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 defrost in accordance with workplace procedures</p>
<p>2. Control Defrosting</p> <p>This means you:</p>	<p>Evidence of controlling defrosting in accordance with workplace procedures</p>

<p>Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Establish product in defrosting facility Establish, monitor and maintain defrosting process according to defrosting specification</p> <p>Handle and store product in a manner which maintains quality and condition</p> <p>Maintain condition of work area throughout process</p> <p>Remove defrosted product from defrosting facility and transfer to the next stage in the process</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	
<p>3. Finish defrosting process</p> <p>This means you:</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>Evidence of fish defrosting process in accordance with workplace procedures</p>

You need to know and understand:

Evidence should relate to the occupational area being assessed and must be in a work-based context. Where it cannot be collected by observing performance, oral and written questioning should be used to ensure that candidates possess the knowledge and understanding required.

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. The methods used to defrost
3. The facilities and services required to defrost
4. How to obtain and interpret the defrosting specifications
5. How to prepare defrosting facilities for operation
6. The process requirements of defrosting operations
7. How and why it is important to monitor the defrosting process
8. How defrosted product should be handled to maintain condition and quality
9. How to assess the quality of frozen and defrosted products
10. Causes of poor quality frozen products
11. What action to take when the process specification is not met
12. How to dispose of waste correctly and why it is important to do so
13. Common quality problems and their likely causes
14. Labelling and traceability relevant to defrosting
15. The limits of your own authority and competence and why it is important to work within those limits
16. 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