

2213 Sharpen and maintain cutting tools for use in food and drink operations		
SQA Unit Code		H3DY 04
Level 2	SCQF Level 5	Credit value 4

Unit Summary
 This standard is about sharpening and maintaining knives and cutting tools on manual or automated equipment in food and drink operations, eg the meat and poultry, fish and fresh produce industries. Knives and cutting tools are used for a variety of purposes in food and drink operations. The cutting edges must be sharp to be effective, and this includes handheld knives and the cutting blades in equipment and automated machines.

This standard is for you if you work in food and drink operations and maintain and sharpen cutting tools ready for use.

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. Sharpen and maintain cutting tools for use in food and drink operations</p> <p>This means you:</p> <p>Identify the need for the cutting edge to be sharpened and choose the appropriate method for sharpening</p> <p>Assemble the materials necessary to carry out sharpening</p> <p>Sharpen the tool safely and effectively making it suitable for the task check that the required sharpness of the cutting edge has been achieved</p> <p>Clean the blade and cutting edge after sharpening to avoid residual contamination and risk to food safety</p> <p>Check regularly that the edge of the cutting tool is sharp enough for the task</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of sharpening and maintain cutting tools for use in food and drink operations as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

Identify when the edge of the cutting tool needs further sharpening
Make sure the blade and cutting edge present no risk of contamination to the products

Follow the legal and regulatory requirements; health and safety, hygiene and environmental standards and instructions

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. why sharp, effective edges on cutting tools are important problems caused by using blunt edged cutting tools
2. what causes blunting and damage to cutting edges methods of sharpening cutting tools
3. materials used to sharpen cutting tools
4. methods of checking that the required sharpness of cutting edges has been achieved and why it is important
5. how to clean blades and cutting edges to make sure products are not contaminated and why it is important
6. how to identify when cutting edges need corrective maintenance methods of carrying out corrective maintenance on cutting edges automated sharpening methods
7. checks to make sure that cutting edges are sharp and effective methods of identifying when cutting edges are blunt
8. company procedures for dealing with worn, damaged or broken cutting tools how maintenance of cutting tools can help with productivity
9. the importance of only using tools you have been trained to use
10. relevant legal and regulatory requirements, health and safety and hygiene standards and instructions relating to sharpening and handling of cutting tools and what happen if the might not met

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