

2322 Prepare starter cultures in dairy processing

SQA Unit Code

H3FH 04

Level 2

SCQF Level 5

Credit value 6

Unit Summary

This unit is about the skills needed for you to prepare starter cultures in dairy processing in food and drink manufacture and/or supply operations. Starter cultures are integral to the production of a wide range of fermented dairy products including cheese, yoghurt and crème fraiche.

You will need to be able to prepare the equipment, ingredients and resources needed to prepare a dairy starter culture. You must also be able to work within the limits of your responsibility and take action to address problems.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in preparing starter cultures in dairy processing.

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 make up starter culture</p> <p>This means you:</p> <p>Wear and use the correct personal protective equipment</p> <p>Source organisational product recipe and starter culture specification</p> <p>Ensure that all work area, equipment and resources are available and fit for use</p> <p>Ensure ingredients are available and conform to specification</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing to make up starter cultures as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Prepare Starter Culture</p> <p>This means you:</p>	<p>Evidence of preparing starter cultures in your role in accordance with workplace procedures and within the</p>

<p>Measure and/or weigh ingredients accurately</p> <p>Adhering to starter culture specification</p> <p>Make up starter culture adhering to starter culture specification</p> <p>Work within the limits of your responsibility and take action to address problems</p> <p>Complete the necessary documentation accurately and process to organisational requirements</p> <p>Inform relevant people when starter culture is available for dosing</p>	<p>limits of your own 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. The regulatory and organisational requirements relating to the production of starter cultures
2. How to source the tools, equipment and ingredients needed to prepare starter cultures
3. Why it is important to ensure the work area, tools and equipment are hygienically clean and how to do this
4. What is the personal protective equipment needed when preparing starter cultures and why it is important to use and wear it
5. How to access organisational specifications and equipment standard operating procedures relating to preparation of starter cultures
6. The importance of adhering to organisational starter culture specifications and standard operating procedures and how to do this
7. Why it is important to avoid contamination of the prepared starter culture and how to ensure contamination does not occur
8. How to work within the limits of your responsibility and take action to address problems
9. Why it is important to complete organisational documentation and how 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