

2326 Salt and mould curds		
SQA Unit Code		H3FM 04
Level 2	SCQF Level 5	Credit value 5

Unit Summary

This unit is about the skills needed for you to salt and mould curds in food and drink manufacture and/or supply operations. Salting and moulding curds is important to the production of a variety of soft and hard cheeses.

You will need to be able to prepare equipment and ingredients needed to carry out salting or moulding of curds. You must also be able to control the salting and moulding of curds. You must also be able to adhere to product recipes and organisational standard operating procedures.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in salting and moulding curds.

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 <i>bold italics</i>
<p>a. Prepare to salt and mould curds This means you:</p> <p>Adhere to regulatory and organisational requirements when salting and moulding curds</p> <p>Use and wear personal protective equipment when salting and moulding curds</p> <p>Adhere to organisational hygiene requirements in respect to hand washing</p> <p>Source product recipe and organisational standard operating procedures</p> <p>Ensure that all necessary plant, equipment, ingredients and services are available and fit for use</p>	<p>Evidence of preparing to salt and mould curds as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>b. Control, salting and moulding of curds</p>	<p>Evidence of controlling, salting and</p>

<p>This means you:</p> <p>Adhere to organisational standard operating procedures when salting or moulding curds salt curds ensuring the curds are salted evenly</p> <p>Mould curds in accordance with the specific requirements of the recipe</p> <p>Make filled moulds available for storage or pressing</p> <p>Evaluate faults for impact on operations and take prompt relevant action within the limits of your own responsibility</p> <p>Complete the necessary documentation accurately and process to organisational requirements</p>	<p>moulding of curds in your role in accordance with workplace procedures and within the 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 salting and moulding of curds
2. How to source and select the tools, equipment, ingredients and resources needed to salt and mould curds
3. What is the personal protective equipment needed when salting and moulding curds and why it is important to use and wear them
4. How to access organisational specifications relating to salting and moulding curds
5. The importance of adhering to quality and yield specifications when salting and moulding curds
6. When to salt curds and why this is important to the specific cheese
7. How to salt curds evenly to organisational requirements and why it is important to adhere to them
8. Why it is important to adhere to product recipe when carrying out salting
9. How to mould curds to organisational requirements
10. The mould fill levels to be adhered to when moulding curds
11. The importance of maximising yield when moulding curds
12. Why it is important to work within the limits of your responsibility and take action to address problems

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