

2327 Carry out cheese pressing operations

SQA Unit Code

H3FN 04

Level 2

SCQF Level 5

Credit value 4

Unit Summary

This unit is about the skills needed for you to press cheese in food and drink manufacture and/or supply operations. Pressing cheese curds is important to the production of a variety of cheeses.

You will need to be able to prepare equipment needed to carry out cheese pressing operations. You must also be able to control the pressing process. You must also be able to adhere to product recipes and organisational equipment standard operating procedures.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in pressing cheese.

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 press curd</p> <p>This means you:</p> <p>Adhere to regulatory and organisational requirements when pressing, curd</p> <p>Use and wear personal protective equipment when pressing curd</p> <p>Source product recipe and organisational standard operating procedures</p> <p>Ensure that all necessary tools, equipment and services are available and fit for use</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 press curd as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Control pressing of curds</p>	<p>Evidence of controlling the pressing of curds in your role in accordance with</p>

<p>This means you:</p> <p>Adhere to organisational standard operating procedures when pressing curd</p> <p>Ensure safety catches are in operation and press is free from obstructions</p> <p>Press cheese to specific pressure and time specifications as stated in the product recipe</p> <p>Make pressed curd available to the next stage of processing or packaging</p> <p>Evaluate faults for impact on operations and take prompt action within the limits of your own responsibility</p> <p>Complete the necessary documentation accurately and process to organisational requirements</p>	<p>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 pressing of cheese
2. the tools, equipment and resources needed to press cheese
3. How to access product specifications and organisational standard operating procedures
4. the importance of adhering to quality specifications and organisational standard operating procedures
5. What the personal protective equipment is when pressing cheese and why it is important to use and wear it
6. The safety devices present on pressing equipment and how to use them
7. Why it is important to follow recipe specifications for pressure/time combinations needed to press specific cheese
8. 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