

2331 Carry out cheese waxing operations

SQA Unit Code

H3FT 04

Level 2

SCQF Level 5

Credit value 5

Unit Summary

This unit is about the skills needed for you to carry out cheese waxing operations in food and drink manufacture and/or supply operations. Waxing is a traditional method of packaging a variety of different types of cheese.

You will need to be able to prepare equipment and materials to wax cheese. You must also be able to wax cheese working within the limits of your responsibility and adhering to organisational specifications and standard operating procedures.

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

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 bold italics
<p>1. Prepare to wax cheese</p> <p>This means you:</p> <p>Adhere to regulatory and organisational requirements when waxing cheese</p> <p>Use and wear personal protective equipment when waxing cheese</p> <p>Check work area, tools, equipment are clean and available for use</p> <p>Check equipment, materials, ingredients and services are available and fit for use</p> <p>Check that there is a suitable storage area available to receive the waxed cheese</p>	<p>Evidence of preparing to wax cheese as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Wax Cheese</p>	<p>Evidence of waxing cheese in</p>

<p>This means you:</p> <p>Take adequate precautions regarding personal hygiene, hand washing in particular</p> <p>Ensure the wax is at the correct temperature, colour and consistency for waxing</p> <p>Wax cheese according to organisational specifications</p> <p>Evaluate faults for impact on operations</p> <p>Work within the limits of your responsibility and take action to address problems</p> <p>Make waxed cheese available to relevant storage area</p>	<p>accordance to agreed standards 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 waxing of cheese
2. the tools, equipment, facilities and resources needed to wax cheese
3. What the personal protective equipment when waxing cheese and why it is important to wear and use it
4. Why it is important to maintain pace of production when waxing cheese
5. How to access organisational specifications relating to waxing cheese
6. The importance of adhering to quality specifications and to organisational requirements when waxing cheese
7. The action to be taken if quality checks do not meet product specification
8. How to work within the limits of your authority and take action to address problems
9. The importance of maximising yield when waxing cheese

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