

<b>2332 Bandage cheese</b>		
<b>SQA Unit Code</b>		<b>H3FV 04</b>
<b>Level 2</b>	<b>SCQF Level 5</b>	<b>Credit value 5</b>

**Unit Summary**

This unit is about the skills needed for you to bandage cheese by hand in food and drink manufacture and/or supply operations. Bandaging cheese by hand is important to the production of a final cheese product that is packaged in a traditional way and adheres to organisational food safety and quality specifications.

You will need to be able to prepare equipment and materials to bandage cheese by hand. You must also be able to bandage cheese working within the limits of your responsibility, 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 bandaging 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 bandage cheese</p> <p>This means you:</p> <p>Adhere to regulatory and organisational requirements when bandaging cheese</p> <p>Use and wear personal protective equipment when bandaging cheese</p> <p>Check work area, tools, equipment are clean and available for use</p> <p>Check bandage, glue and cheese is available and fit for use</p> <p>Check that the a suitable storage area is available to receive bandaged cheese</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <b><i>bold italics</i></b></p> <p>Evidence of preparing to bandage cheese as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Bandage Cheese</p>	<p>Evidence of bandaging cheese in accordance to agreed standards in</p>

<p>This means you:</p> <p>Source cheese requiring bandaging</p> <p>Thoroughly soak bandage in glue</p> <p>Bandage cheese neatly and completely to organisational requirements</p> <p>Refer problems to relevant people and work within the limits of your responsibility</p>	<p>your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Complete bandaging of cheese</p> <p>This means you:</p> <p>Make bandaged cheese available for storage</p> <p>Dispose of waste from bandaging according to organisational</p>	<p>Evidence of completing the bandaging cheese in accordance to agreed standards in your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

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 bandaging of cheese by hand
2. How to source the tools, equipment, facilities and resources needed to bandage cheese by hand
3. What the personal protective equipment needed when bandaging cheese and why it is important to use and wear it
4. Why it is important to maintain pace of production when bandaging cheese by hand
5. How to access organisational specifications relating to bandaging cheese by hand
6. The importance of adhering to quality specifications and to organisational and customer requirements when bandaging cheese by hand
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 bandaging 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