

<b>2347 Sculpt fresh produce by hand</b>		
<b>SQA Unit Code</b>		<b>H3FY 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 hand sculpt items of fresh produce in food and drink manufacture and/or supply operations. It covers the use of knives to sculpt and shape. The accurate cutting and correct handling of produce is essential to maintaining the appearance and quality of the final product.

You will need to be able to set-up and sculpt items of fresh produce. It is also about working to organisational product specifications and production schedules.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in production 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 <b><i>bold italics</i></b>
<p>1. Prepare to sculpt fresh produce</p> <p>This means you:</p> <p>Prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Confirm process specification</p> <p>Prepare your work station to ensure conditions are suitable for hand sculpting</p> <p>Obtain tools and equipment required to support sculpting process</p> <p>Sharpen knives into a condition suitable for</p>	<p>Evidence of sculpting fresh produce as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>achieving required production specification</p> <p>Obtain produce to meet required process specification</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	
<p>2. Sculpt fresh produce</p> <p>This means you:</p> <p>Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Sculpt produce to achieve required yield and quality requirements</p> <p>Accurately achieve required appearance achieve required rate of production</p> <p>Handle and store sculpted products in a manner which maintains quality and condition</p> <p>Maintain condition of work station throughout the process</p> <p>Dispose of waste material according to organisational procedures</p> <p>Sharpen knives as required to maintain their effectiveness as a cutting tool</p> <p>Make sure the product is correctly transferred to the next stage in the process</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	<p>Evidence of sculpting fresh produce in your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Finish sculpting operations</p>	<p>Evidence of finishing sculpting</p>

<p>This means you:</p> <p>Finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Deal correctly with materials that can be re-cycled or re-worked</p> <p>Dispose of waste material according to organisational procedures</p> <p>Make equipment and work station ready for future use, after the completion of the process</p> <p>Maintain effective communication</p> <p>Accurately complete all records</p>	<p>operations 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. What the legal or regulatory requirements, the organisational health and safety, hygiene and Environmental standards and instructions are and what may happen if they are not followed
2. The personal protective clothing that is required to support hand sculpting
3. The tools and equipment required to support hand sculpting
4. How to sharpen, maintain and store knives
5. How to obtain and interpret the relevant process specifications
6. How to identify commonly sculpted fresh produce
7. How to form a range of sculpted products using hand tools
8. How to prepare and maintain work stations in a condition suitable for hand sculpting
9. How to cut/sculpt efficiently to achieve the required product specification
10. How to assess the quality of both whole and sculpted produce
11. How to deal with product that is not fit for use
12. Common quality problems associated with hand sculpting and their likely causes
13. The importance of accurate sculpting linked to profitability
14. What action to take when the process specification is not met
15. What by-products from the process can be reworked and recycled
16. The importance of maintaining product control and traceability during sculpting

17. How ineffective sculpting can lead to wastage and potential customer complaints
18. How to dispose of waste according to organisational procedures
19. How to deal with operating problems within limits of your own authority and competence and Why it is important to work within those limits
20. What recording, reporting and communication is needed, how to carry this out correctly and the reasons why it is important 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