

2348 Control fresh produce washing operations

SQA Unit Code

H3G0 04

Level 2

SCQF Level 5

Credit value 5

Unit Summary

This unit is about the skills needed for you to wash fresh produce in food and drink manufacture and/or supply operations. It covers the preparation of produce washes and the use of washing equipment to remove debris and residues from the surface of fresh produce. The correct operation of washing equipment is essential to maintaining the quality of the final product.

You will need to be able to set-up and wash 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:
<p>1. Prepare to wash 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>Obtain and interpret washing specification</p> <p>Prepare washing facilities into a condition suitable for receiving product</p> <p>Add water and prepare wash according to washing specification</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 wash fresh produce as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Obtain produce according to specification requirements</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	
<p>2. Control washing</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>Establish produce in washing facility</p> <p>Establish, monitor and maintain washing process</p> <p>According to washing specification</p> <p>Handle and store product in a manner which maintains quality and condition</p> <p>Maintain condition of work area throughout process</p> <p>Remove product from washing facility and transfer 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 control washing in your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Finish produce washing operations</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>Evidence of finishing produce washing operations in your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

Dispose of waste material and wash according to organisational procedures	
Make washing facilities ready for future use, after the completion of the process	
Maintain effective communication	
Accurately complete all records	

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. Why produce is washed
3. How the washing process can help maintain food safety
4. The treatments that are used to prepare water for use in the washing process
5. The washing facilities that are required to wash produce
6. How to obtain and interpret the washing specifications
7. How produce and water quality can impact on the washing process
8. How to assess the quality of the water used to wash product
9. How to prepare the wash to be used in the washing process including the safe use of any additives controlled by COSHH
10. How to prepare washing facilities for operation
11. The methods used to hold produce in water and control washing times
12. How produce quality and size impacts on washing times
13. How and why it is important to monitor the washing process and water quality
14. How to assess the quality of washed produce
15. Why and how washing can form a contamination point
16. How washed produce should be handled to maintain condition and quality
17. Common quality problems and their likely causes
18. What action to take when the process specification is not met
19. How to dispose of waste correctly and why it is important to do so
20. The importance of effective washing operations linked to profitability
21. The importance of maintaining product control and traceability during washing operations
22. How ineffective washing operations can lead to wastage and potential customer complaints
23. How to deal with operating problems within limits of your own authority and competence and why it is important to work within those limits
24. 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