

2350 Control fresh produce chopping operations

SQA Unit Code

H3G2 04

Level 2

SCQF Level 5

Credit value 5

Unit Summary

This unit is about the skills needed for you to chop fresh produce in food and drink manufacture and/or supply operations. It covers the use of cutting equipment in the production of fresh produce products. The correct operation of cutting equipment is essential to maintaining the quality of the final product.

You will need to be able to set-up and chop 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 for chopping</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>Check product specifications at the right time</p> <p>Set-up equipment according to specification</p> <p>Make sure that produce of required specifications is available and fit for use</p> <p>Make sure that services meet requirements</p> <p>Start up the equipment correctly and check that it</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing for chopping as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>is running to specification</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	
<p>2. Control chopping</p> <p>This means you:</p> <p>Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Make sure that the plant is correctly supplied with produce and services</p> <p>Establish, monitor and maintain chopping process according to specification</p> <p>Achieve the required output to the correct specification</p> <p>Make sure the product is correctly transferred to the next stage in the manufacturing operation</p> <p>Take effective action in response to operating problems within the limits of your responsibility</p> <p>Maintain effective communication</p>	<p>Evidence of control chopping in your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Finish chopping operations</p> <p>This means you:</p> <p>Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Check the specifications to time shut down accurately</p> <p>Follow procedures to shut down equipment correctly</p>	<p>Evidence of finishing chopping operations in your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Deal correctly with items that can be re-cycled or reworked</p> <p>Dispose of waste correctly</p> <p>Make equipment ready for future use after</p> <p>Completion of the process</p> <p>Maintain effective communication</p> <p>Accurately complete all records</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 recording, reporting and communication is needed and how to carry this out correctly and the reasons why it is important to do so
2. What action to take when the process specification is not met
3. How to carry out the necessary pre start checks and why it is important to do so
4. How to follow the start up procedures for the process and why it is important to do so
5. How to obtain the necessary resources for the process
6. How to follow work instructions and why it is important to do so
7. Common sources of contamination during processing, how to avoid these and what might happen if this is not done
8. How to operate, regulate and shut down the relevant equipment
9. When it is necessary to seek assistance and how to seek it
10. How to follow the relevant process control procedures and why it is important to do so
11. different ways to carry out the process
12. How to carry out the process in an efficient manner and why it is important to do so
13. What the limits of your own authority and competence are and why it is important to work within them
14. How to deal with items that can be re-cycled or re-worked
15. How to dispose of waste correctly and why it is important to do so
16. How to make equipment ready for future use

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