

2354 Control fresh produce drying operations

SQA Unit Code

H3G5 04

Level 2

SCQF Level 5

Credit value 5

Unit Summary

This unit is about the skills needed to control the machine drying of fresh produce in food and drink manufacture and/or supply operations. The correct operation of drying equipment is essential to maintaining the quality of the final product.

You will need to be able to set-up and dry 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 drying</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>Confirm drying specification</p> <p>Set-up equipment according to drying specification</p> <p>Make sure that produce of required specifications is available and fit for use</p> <p>Make sure that services meet requirements start up the equipment correctly and check that it is running to 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 for drying as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	
<p>2. Control machine drying</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 drying 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 controlling machine drying in your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Finish drying 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 drying operations in your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

Deal correctly with items that can be re-cycled or reworked	
Dispose of waste correctly	
Make equipment ready for future use after 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 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

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