

2317 Produce butter		
SQA Unit Code		H3K8 04
Level 2	SCQF Level 5	Credit value 5

Unit Summary

This unit is about the skills needed for you to control dairy processing equipment in food and drink manufacture and/or supply operations. Controlling dairy processing equipment including that which carries out heat treatment. Filtration, separation or other dairy processes, It is important to the production of a number of dairy products including butter, ice cream, mixed fat spreads, cream, milk, cheese, yoghurt and fermented dairy products.

You will need to be able to prepare to control dairy processing equipment and control the equipment adhering to organisational standard operating procedures. You must also be able to work within the limits of your responsibility and take action to address problems.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling dairy processing equipment

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 control dairy processing equipment</p> <p>This means you:</p> <p>Wear and use the correct personal protective equipment</p> <p>Source organisational standard operating procedures and product recipe</p> <p>Establish and maintain effective spoken and written communication with relevant people</p> <p>Ensure that all necessary plant, equipment and services are available and fit for use</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing control dairy processing equipment as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Ensure ingredients are available and conform to specification</p>	
<p>2. Control dairy processing equipment</p> <p>This means you:</p> <p>Start up and control dairy processing equipment following organisational standard operating procedures</p> <p>Make adjustments to equipment to maintain organisational product specifications</p> <p>Take representative samples for testing adhering to organisational sampling plan</p> <p>Evaluate faults for impact on product and processing equipment operations</p> <p>Work within the limits of your responsibility and take action to address problems</p> <p>Take prompt relevant action to faults within the limits of your own responsibility</p> <p>Complete the necessary documentation accurately and process to organisational requirements</p> <p>Make dairy product available to next stage of processing or packaging</p>	<p>Evidence of controlling dairy processing equipment in your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>You need to know and understand:</p> <p>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.</p>
<ol style="list-style-type: none"> 1. The regulatory and organisational requirements relating to the production of butter 2. How to source and select the tools, equipment and ingredients, needed to produce butter 3. What is the appropriate personal protective equipment when producing butter and how to use and wear it 4. How to access organisational specifications and equipment standard operating procedures relating to butter production 5. The importance of adhering to organisational quality, yield and productivity

- specifications when producing butter
6. How to maintain communication with relevant people when producing butter
 7. How to control the processing equipment used in butter production
 8. How to vary moisture, salt, pH, organoleptic and physical properties of butter by control and regulation of processing equipment
 9. Why it is important to monitor the consistency of the butter throughout the churning and separating process and how to do this
 10. The action needed to address changes in the cream fat levels, type of fat and season
 11. How to adjust the process controls in response to quality testing, to ensure the butter meets organisational final product quality and yield specifications
 12. How to work within the limits of your responsibility and take action to address problems
 13. How to deal with ingredients and product that can be re-cycled or re-worked

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