

3332 Control fresh produce ripening operations

SQA Unit Code

H3KK 04

Level 2

SCQF Level 5

Credit value 5

Unit Summary

This unit is about the skills needed for you to control the process of fresh produce ripening in food and drink manufacture and/or supply operations. It is about loading produce into ripening facilities and then maintaining them under the conditions that are necessary for ripening. The correct operation of ripening facilities is essential to maintaining the quality of the final product.

You will need to be able to set-up and maintain the ripening process. 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 <i>bold italics</i>
<p>1. Establish and maintain produce in a ripening facility</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>Obtain ripening specification</p> <p>Prepare ripening facility to ensure a hygienic working condition suitable for receiving produce</p> <p>Assess condition and quality of produce</p> <p>Prepare produce and load into ripening facility</p>	<p>Evidence of establishing and maintaining ripening operations as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>according to specification</p> <p>Establish environment conditions within ripening facility to optimise the ripening process</p> <p>Observe, measure and report on ripening</p> <p>Identify and report incidences where ripening is not happening according to specification</p> <p>Maintain environmental conditions within the system to achieve required ripening</p> <p>Maintain accurate records of the ripening process</p>	
<p>2. Unload ripening facilities</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>Facilitate the cooling process to prepare for unloading</p> <p>Unload produce in a manner which maintains quality</p> <p>Establish produce in clean storage, in preparation for dispatch</p> <p>Clean ripening facility into a hygienic condition in preparation for the batch</p> <p>Maintain effective communication</p> <p>Maintain accurate records of ripening</p>	<p>Evidence of unloading ripening facilities in your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

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. How and why produce is ripened
3. The ripening specifications of various products and how these vary according to seasonality
4. countries of origins, seasons and varieties
5. How and why produce is prepared for ripening
6. Pre-ripening stowage and treatments
7. How to access condition and quality of pre-ripened produce
8. How the pre-ripened condition of the produce can impact on the ripening process
9. The facilities used to ripen produce and how they are loaded and used to optimise the ripening process
10. The ripening facilities that are needed to support the ripening process
11. The environmental conditions required for effective ripening and cooling
12. How packaging, spacing, airflow, temperature, ventilation, artificial enhancers and product Mix can aid/inhibit the ripening process
13. How to monitor and maintain the ripening process
14. How to measure ripeness in fresh produce and identify quality issues
15. How the ripening process can impact on product quality issues
16. How to handle post ripened produce
17. The importance of effective ripening linked to profitability
18. The importance of maintaining product control and traceability during ripening operations
19. The destructive and non destructive monitoring techniques used with ripened fresh produce
20. How ineffective ripening can lead to wastage and potential customer complaints
21. The storage conditions required to maintain the quality of ripened produce
22. How to dispose of waste according to organisational procedures
23. The 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