

3335 Principles of the fresh produce handling systems

SQA Unit Code

H3KN 04

Level 3

SCQF Level 6

Credit value 5

Unit Summary

This unit is about the principles of fresh product handling systems in food and drink manufacture and/or supply operations. The principles explained as part of this unit detail the handling systems that are used to support the movement of fresh produce within production facilities as part of the production process.

The principles apply where fresh produce is processed and/or supplied for human consumption. They can be applied to any type of produce and produce groups including salads, vegetables and fruit. The characteristics of fresh produce and its vulnerability to physical damage require a knowledge and understanding of its effective handling.

You will need to understand the principles of fresh produce handling so that the systems used avoid damaging the product and maintain the quality demanded by customers and consumers.

This unit is for you if you work in food and drink manufacturing and/or supply chain 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.

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.

You need to know and understand:

1. the different handling systems used to handle different types of fresh produce
2. the different handling requirements of specific fresh produce and the reasons why
3. the advantages and disadvantages of different handling systems
4. the utilities and costs associated with different handling systems
5. why it is important to match handling systems to the handling requirements of fresh produce
6. how to match handling systems to the specific requirements of the fresh produce
7. how handling systems can contaminate and cause physical damage to fresh produce
8. how product handling systems are designed to maintain product quality
9. the impact that handling systems can have on product shelf life
10. why additives are used in fluid transfer systems
11. the key differences between additives used in fluid transfer systems

12. the different types of packaging used in the handling process
13. the key differences between storage systems used during the handling of fresh produce
14. why it is important to maintain labelling, identification and traceability throughout the handling process
15. potential causes of waste and their control during handling

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