

3337 Control the non-invasive testing of produce

SQA Unit Code

H3KR 04

Level 3

SCQF Level 6

Credit value 6

Unit Summary

This unit is about the skills needed for you to use non-invasive testing techniques to assess the quality of fresh produce in food and drink manufacture and/or supply operations. The testing is essential to determine the quality of the fresh produce items that are sold whole to the consumer.

You will need to be able to set-up and test 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 manufacturing 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 ***bold italics***

1. Prepare to test

This means you:

Prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions

Confirm testing specification and protocols for sampling of fresh product

Prepare the work area into a condition suitable for receiving produce

Confirm raw material suitability

Maintain effective communications

Evidence of preparing for testing as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.

<p>2. Test quality of product</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 that a representative sample has been taken</p> <p>Use test equipment to test fresh produce according to required quality requirements</p> <p>Achieve required rate of testing</p> <p>Handle produce in a manner which maintains quality and condition</p> <p>Maintain condition of work area throughout the grading process</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	<p>Evidence of testing product quality in your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Finish testing operations</p> <p>This means you:</p> <p>Finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Make equipment and work station ready for future use after the completion of the process</p> <p>Maintain effective communication</p> <p>Make recommendations for future non-invasive</p>	<p>Evidence of finishing testing operations in your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

testing procedure and protocols

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 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. Why non-invasive testing is used in the fresh produce sector
3. The facilities and equipment required to complete non-invasive testing
4. How to obtain and interpret quality specifications
5. How to identify fresh produce requirements of non-invasive testing
6. How to prepare and maintain work areas used for testing
7. The equipment used in non-invasive testing and its set-up
8. The specialist requirements of non-invasive testing on types of fresh produce
9. How to assess and grade the quality of fresh produce using non-invasive techniques
10. Common quality problems, their likely causes and how they are identified
11. How to interpret the results of basic non-invasive tests
12. How to deal with errors caused in the event of non-invasive test results showing non standard results
13. How to respond to non-invasive test specification errors
14. What action to take when the quality specification is not met
15. How to deal with operating problems within limits of your own authority and competence and why it is important to work within those limits
16. 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