



## Unit F2NV 04 (118)

## Sharpen Cutting Tools for Use in Food Manufacture

### Unit Summary

This Unit is about checking and sharpening knives and cutting tools on manual or automated equipment used in the food and drink manufacturing. Knives and cutting tools are used for breaking up and boning carcasses and then for processing the flesh. The cutting edges must be sharp to be effective, and this includes handheld knives and the cutting blades in equipment and automated machines.

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.

*Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:*

#### Problem Solving Access 2

- ◆ Plan, organise and complete a very simple, familiar task.

*I have completed the requirements of this Unit.*

Candidate name: \_\_\_\_\_ Date: \_\_\_\_\_

Candidate signature: \_\_\_\_\_ Date: \_\_\_\_\_

*I can confirm the candidate has completed all requirements of this Unit.*

Assessor signature: \_\_\_\_\_ Date: \_\_\_\_\_

IV signature: \_\_\_\_\_ Date: \_\_\_\_\_

Assessment centre: \_\_\_\_\_

You must be able to	Evidence Requirements	Evidence/ Activity Ref No.
<p>Sharpen cutting tools</p> <p>This means you:</p> <p>1 (a) Identify the need for the cutting edge to be sharpened and choose the appropriate method to sharpen it.</p> <p>(b) Assemble the materials necessary to carry out sharpening.</p> <p>(c) Sharpen the tool safely and effectively.</p> <p>(d) Check that the required sharpness of the cutting edge has been achieved.</p> <p>(e) Clean the blade and cutting edge after sharpening to avoid residual contamination and risk to food safety.</p>	<p>Evidence of sharpening two different types of cutting tools in accordance with workplace procedures.</p>	
<p>Check the edge of cutting tools</p> <p>This means you:</p> <p>2 (a) Check regularly that the edge of the cutting tool is sharp enough for the task.</p> <p>(b) Identify when the edge of the cutting tool needs further sharpening.</p>	<p>Evidence of checking the edge of two different types of cutting tools in accordance with workplace procedures.</p>	
<p>Maintain the edge of cutting tools</p> <p>This means you:</p> <p>3 (a) Sharpen the cutting edge to make it suitable for the task.</p> <p>(b) Check that the cutting edge is sharp enough for the task.</p> <p>(c) Make sure the blade and cutting edge present no risk of contamination to the product.</p>	<p>Evidence of maintaining the edge of two different types of cutting tools in accordance with workplace procedures.</p>	

**Evidence of Performance**

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg 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

**Unit F2NV 04 (118)**

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Manufacture**

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		
3		

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<b>You need to know and understand</b>		<b>Evidence</b>
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.		
K1	Why sharp, effective edges on cutting tools are important.	
K2	Problems caused by using blunt edged cutting tools.	
K3	What causes blunting and damage to cutting edges.	
K4	Methods of sharpening cutting tools.	
K5	Materials involved in the sharpening of cutting tools.	
K6	Methods of checking that the required sharpness of cutting edges has been achieved and why that is important.	
K7	How to clean blades and cutting edges to make sure products are not contaminated and why that is important.	
K8	How to identify when cutting edges need corrective maintenance.	
K9	Methods of carrying out corrective maintenance on cutting edges.	
K10	Automated sharpening methods.	
K11	Checks to make sure that cutting edges are sharp and effective.	
K12	Methods of identifying when cutting edges are blunt on cutting tools.	
K13	Company procedures for dealing with worn, damaged or broken cutting tools.	
K14	Health and safety regulations relating to sharpening of cutting tools.	
K15	Health and safety regulations relating to handling of cutting tools.	

Notes/Comments

**Assessor signature:** \_\_\_\_\_**Date:** \_\_\_\_\_