

Unit F2K6 04 (251) Control Heat Treatment in Food Manufacture

Unit Summary

This Unit is about applying heat to bring about a change in the condition of a product in food and drink manufacturing. It details the skills required to start up, run and shut down equipment, as well as being able to take the appropriate action should operating problems occur in food and drink manufacturing. It is also about working to product specifications and production schedules.

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 3

- Plan, organise and complete a simple task.
- ♦ Analyse a simple situation or issue.

I have completed the requirements of this Un	it.
Candidate name:	Date:
Candidate signature:	Date:
I can confirm the candidate has completed al	I requirements of this Unit.
Assessor signature:	Date:
IV signature:	Date:
Assessment centre:	

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			Evidence Requirements	
You must be able to		t be able to	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. Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>	Evidence/ Activity Ref No.
	Prepare for heat treatment		Evidence of preparing for heat treatment in accordance with workplace procedures.	
	This means you:			
1	(a)	Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when preparing for heat treatment.		
	(b)	Check product specifications at the right time.		
	(c)	Set up equipment according to specification.		
	(d)	Make sure that material for heat treatment is available and fit for use.		
	(e)	Make sure that services meet requirements.		
	(f)	Start up the plant correctly and check that it is running to specification.		
	(g)	Take effective action in response to operating problems.		
	(h)	Maintain effective communication.		

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			Evidence Requirements (cont)
	Carr	y out heat treatment	Evidence of carrying out heat treatment
		•	with in accordance with workplace
	This means you:		procedures and taking effective action to
			two operating problems.
2	(a)	Environmental standards and	
		instructions when carrying out heat	
		treatment.	
	(b)	Use equipment correctly and make	
		sure that it is correctly supplied with	
		materials and services.	
	(c)	Achieve the required output to the	
	(4)	Correct specification.	
	(d)	Make sure the product is correctly	
		transferred to the next stage in the manufacturing operation.	
	(0)	Take effective action in response to	
	(e)	operating problems within the limits	
		of your responsibility.	
	(f)	Maintain effective communication.	
	(1)	wantan crective communication.	
	Finis	sh heat treatment	Evidence of finishing heat treatment in
	This means you:		accordance with workplace procedures.
3	(a)	Meet the legal or regulatory	
	,	requirements, the organisational	
		health and safety, hygiene and	
		environmental standards and	
		instructions when finishing heat	
		treatment.	
	(b)	Check the specifications to time shut	
		down accurately.	
	(c)	Follow procedures to shut down	
		equipment correctly.	
	(d)	Deal correctly with items that can be	
		re-cycled or re-worked.	
	(e)	Dispose of waste correctly.	
	(f)	Make equipment ready for future use	
	(4)	after completion of the process.	
	(g)	Maintain effective communication.	
	(h)	Accurately complete all records.	
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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

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Can	Assessor	
No	Activity	initials/date
1		
2		
3		

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	nce of knowledge and understanding should be collected during observation of mance in the workplace. Where it cannot be collected by observing performance,	Evidence
	assessment methods should be used.	
K1	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.	
K2	The purpose and importance of the process.	
K3	What equipment and tools to use and their correct condition.	
K4	What materials to use and in what quantity.	
K5	How to obtain and interpret the relevant process or ingredient specification.	
K6	What recording, reporting and communication is needed and how to carry this out correctly and the reasons why it is important to do so.	
K7	What action to take when the process specification is not met.	
K8	How to carry out the necessary pre start checks and why it is important to do so.	
K9	How to follow the start up procedures for the process and why it is important to do so.	
K10	How to obtain the necessary resources for the process.	
K11	How to follow work instructions and why it is important to do so.	
K12	Common sources of contamination during processing, how to avoid these and what might happen if this is not done.	
K13	How to operate, regulate and shut down the relevant equipment.	
K14	When it is necessary to seek assistance and how to seek it.	
K15	How to follow the relevant process control procedures and why it is important to do so.	
K16	Different ways to carry out the process.	
K17	How to carry out the process in an efficient manner and why it is important to do so.	
K18	What the limits of your own authority and competence are and why it is important to work within them.	
K19	How to deal with items that can be recycled or re-worked.	
K20	How to dispose of waste correctly and why it is important to do so.	
K21	How to make equipment ready for future use.	