



## Unit F2JX 04 (254)

## Control Batching in Food Manufacture

### Unit Summary

This Unit is about weighing or measuring different ingredients to a pre-determined specification for inclusion in the food and drink manufacturing process. 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. 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:*

#### Communication Access 3

- ◆ Read and understand simple written communication.

#### Numeracy Access 3

- ◆ Apply simple numerical skills in everyday contexts.

#### Problem Solving Access 3

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

*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: \_\_\_\_\_

	Evidence Requirements	Evidence/ Activity Ref No.
<p><b>You must be able to</b></p> <p>1 Prepare for batching</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when preparing for batching.</li> <li>(b) Check product specifications at the right time.</li> <li>(c) Set up equipment according to specification.</li> <li>(d) Make sure that material for batching is available and fit for use.</li> <li>(e) Make sure that services meet requirements.</li> <li>(f) Start up the plant correctly and check that it is running to specification.</li> <li>(g) Take effective action in response to operating problems.</li> <li>(h) Maintain effective communication.</li> </ul>	<p><b>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.</b></p> <p>Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing for batching in accordance to workplace procedures.</p>	

You must be able to		Evidence Requirements	
2	<p>Carry out batching This means you:</p> <ul style="list-style-type: none"> <li>(a) Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when carrying out batching.</li> <li>(b) Use equipment correctly and make sure that it is correctly supplied with materials and services.</li> <li>(c) Achieve the required output to the correct specification.</li> <li>(d) Make sure the product is correctly transferred to the next stage in the manufacturing operation.</li> <li>(e) Take effective action in response to operating problems within the limits of your responsibility.</li> <li>(f) Maintain effective communication.</li> </ul>	Evidence of carrying out batching in accordance to workplace procedures and taking effective action in response to two operating problems.	
3	<p>Finish batching This means you:</p> <ul style="list-style-type: none"> <li>(a) Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when finishing batching.</li> <li>(b) Check the specifications to time shut down accurately.</li> <li>(c) Follow procedures to shut down equipment correctly.</li> <li>(d) Deal correctly with items that can be recycled or re-worked.</li> <li>(e) Dispose of waste correctly.</li> <li>(f) Make equipment ready for future use after completion of the process.</li> <li>(g) Maintain effective communication.</li> <li>(h) Accurately complete all records.</li> </ul>	Evidence of finishing batching in accordance to workplace procedures.	

**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

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

## Unit F2JX 04 (254)

## Control Batching in Food Manufacture

<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	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.	

Notes/Comments
----------------

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

Date: \_\_\_\_\_