

### Unit F2K1 04 (255)

### **Control Conversion in Food Manufacture**

### **Unit Summary**

This Unit is about manufacturing part or finished products from a raw material in food and drink. 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.

### Problem Solving Access 3

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

#### I have completed the requirements of this Unit.

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

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## **Control Conversion in Food Manufacture**

			<b>Evidence Requirements</b>	
You	ı mus	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.	Evidence/ Activity Ref No.
			Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>	
	Prep	are for conversion	Evidence of preparing for conversion in accordance to 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 conversion.		
	(b)	Check product specifications at the right time.		
	(c)	Set up equipment according to specification.		
	(d)	Make sure that material for conversion 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 conversion	Evidence of finishing conversion in	
	This	means you:	accordance to workplace procedures and taking effective action in response to two operating problems.	
2	(a)	Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when carrying out conversion.		
	(b)	Use equipment correctly and make sure that it is correctly supplied with materials and services.		
	(c)	Achieve the required output to the correct specification.		
	(d)	Make sure the product is correctly transferred to the next stage in the manufacturing operation.		
	(e)	Take effective action in response to operating problems within the limits of your responsibility.		
	(f)	Maintain effective communication.		
	Finis	sh conversion	Evidence of finishing conversion in accordance to workplace procedures.	
	This	means you:	accordance to workplace procedures.	
3	(a)	Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when finishing conversion.		
	(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 recycled or re-worked.		
	(e)	Dispose of waste correctly.		
	(f)	Make equipment ready for future use 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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Candidate name: Asse		
No	Activity	initials/date
1		
2		
3		

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You need to know and understand			
Evident perform other a	Evidence		
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.		

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	
Asse	ssor signature: Date:	