



## Unit F2KL 04 (271)

## Control Washing and Drying Machinery in Food Manufacture

### Unit Summary

This Unit is about controlling washing and drying machinery to wash and dry tools, utensils, trays and sundries in a semi-automated or fully automated food and drink production environment.

You need to start up, operate and shut down washing and drying machinery, which may be part of a plant line or stand alone equipment. You will need to control the infeed and outputs of the machinery to meet production requirements and effectively deal with problems as they arise.

You need to correctly control the washing and drying of items to specification, deal with processing problems and work within production procedures.

*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

- ◆ 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 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>1 Prepare machinery for washing and drying</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Check the availability of items for washing and drying against your specifications.</li> <li>(b) Set up washing and drying machinery according to specifications.</li> <li>(c) Start up washing and drying machinery to specifications and check that it is working correctly.</li> <li>(d) Communicate with others effectively.</li> <li>(e) Deal with problems effectively to maintain schedules.</li> <li>(f) Follow health, safety and hygiene requirements and wear the correct personal protective clothing and equipment throughout preparations.</li> </ul>	<p>Evidence of preparing machinery for washing and drying in accordance with workplace procedures.</p>	
<p>2 Operate washing and drying machinery</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Control the infeed of items for washing to specifications.</li> <li>(b) Control the progress of items during washing and drying to specifications.</li> <li>(c) Control the output of washed and dried products to specifications.</li> <li>(d) Deal correctly with substandard or damaged items.</li> <li>(e) Control correctly transfer of washed and dried items for further use.</li> <li>(f) Follow health, safety and hygiene requirements and wear the correct personal protective clothing and equipment throughout washing and drying operations.</li> </ul>	<p>Evidence of operating washing and drying machinery in accordance with workplace procedures.</p>	

		Evidence Requirements (cont)	
3	<p>Shut down washing and drying machinery</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Check your specifications to time shut down accurately.</li> <li>(b) Follow procedures to shut down the washers and dryers correctly.</li> <li>(c) Remove and dispose of debris correctly.</li> <li>(d) Check and ensure that washers and dryers are ready for further use.</li> <li>(e) Communicate with others effectively and complete all records and reports promptly and accurately.</li> <li>(f) Follow health, safety and hygiene requirements and wear the correct personal protective clothing and equipment throughout shutting down operations.</li> </ul>	<p>Evidence of shutting down washing and drying machinery 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

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

<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	Health, safety and hygiene requirements related to washing and drying food and drink items and what might happen if they are not met.	
K2	Common sources of item damage during washing and drying, how to avoid these and what might happen if this is not done.	
K3	How to follow procedures for setting up, starting up, controlling and shutting down washing and drying machinery, where to access these and why it is important to follow these procedures.	
K4	How to recognise and deal with items that do not meet specification by isolating and reporting for maintenance or replacement, and why it is important to work within procedures.	
K5	What the limits of your own authority are and why it is important to work within them.	
K6	What the procedures are for communicating, reporting and recording and why it is important to carry these out correctly.	
K7	Why it is important to recognise the correct washing and drying settings for the types of items to be washed and dried.	
K8	Why it is important to check that items have been correctly washed and dried.	

Notes/Comments

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

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