

<b>2193 Control mixing in food manufacture</b>		
<b>SQA Unit Code</b>		<b>F2K9 04</b>
<b>Level 2</b>	<b>SQCF Level 5</b>	<b>SCQF Credit value 6</b>

**Unit Summary**

This unit is about physically combining two or more constituents to produce a whole. 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 assessors in your work place or work placement

You must be able to:	You need to show:
<p>1. Prepare for mixing</p> <p>This means you:</p> <p>Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when preparing for mixing</p> <p>Check product specifications at the right time</p> <p>Set up equipment according to specification</p> <p>Make sure that material for mixing is available and fit for use</p> <p>Make sure that services meet requirements</p> <p>Start up the plant correctly and check that it is running to specification</p> <p>Take effective action in response to operating problems</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <b><i>bold italics</i></b></p> <p>Evidence of preparing for mixing in accordance workplace procedures</p>

<p>Maintain effective communication</p>	
<p>2. Carry out mixing</p> <p>This means you:</p> <p>Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when carrying out mixing</p> <p>Use equipment correctly and make sure that it is correctly supplied with materials and services</p> <p>Achieve the required output to the correct specification</p> <p>Make sure the product is correctly transferred to the next stage in the manufacturing operation</p> <p>Take effective action in response to operating problems within the limits of your responsibility</p> <p>Maintain effective communication</p>	<p>Evidence of carrying out mixing in accordance with workplace procedures and taking effective action in response to two operating problems</p>
<p>3. Finish mixing</p> <p>This means you:</p> <p>Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when finishing mixing</p> <p>Check specifications to time shut down accurately</p> <p>Follow procedures to shut down equipment</p> <p>Deal correctly with items that can be re-cycled or re-worked</p> <p>Dispose of waste correctly</p> <p>Make equipment ready for future use after completion of the process</p>	<p>Evidence of finishing mixing in accordance procedures</p>

Maintain effective communication	
Accurately complete all records	

You need to know and understand:

Evidence should relate to the occupational area being assessed and must be in a work-based context. Where it cannot be collected by observing performance, oral and written questioning should be used to ensure that candidates possess the knowledge and understanding required.

1. 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
2. The purpose and importance of the process
3. What equipment and tools to use and their correct condition
4. What materials to use and in what quantity
5. How to obtain and interpret the relevant process or ingredient specification
6. What recording, reporting and communication is needed and how to carry this out correctly and the reasons why it is important to do so
7. What action to take when the process specification is not met
8. How to carry out the necessary pre start checks and why it is important to do so
9. How to follow the start up procedures for the process and why it is important to do so
10. How to obtain the necessary resources for the process
11. How to follow work instructions and why it is important to do so
12. Common sources of contamination during processing, how to avoid these and what might happen if this is not done
13. How to operate, regulate and shut down the relevant equipment
14. When it is necessary to seek assistance and how to seek it
15. How to follow the relevant process control procedures and why it is important to do so
16. Different ways to carry out the process
17. How to carry out the process in an efficient manner and why it is important to do so
18. What the limits of your own authority and competence are and why it is important to work within them
19. How to deal with items that can be re-cycled or re-worked
20. How to dispose of waste correctly and why it is important to do so
21. How to make equipment ready for future use