

2173 Control weighing in food manufacture		
SQA Unit Code		F2KM 04
Level 2	SCQF Level 5	SCQF Credit value 6

Unit Summary

This unit is about weighing food products (eg meat products, cheese) for sale. Weighing is generally automated so you need the skills to mind a weighing machine and to make sure that weighing is accurate and efficient in food and drink manufacturing. If weighing is not efficient and accurate, there may be losses because meat is sold cheaply or because customers feel dissatisfied.

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.

You must be able to:	You need to show:
<p>1. Prepare to weigh food products</p> <p>This means you:</p> <p>Assemble equipment and materials for weighing following company procedures</p> <p>Make sure there is a free flow of product for weighing and follow company procedures to deal with any problems</p> <p>Set up weighing equipment following company procedures</p> <p>Check that space is available to receive weighed products and follow company procedures to deal with any problems</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing to weigh food products in accordance with workplace procedures</p>
<p>2. Carry out weighing operations</p> <p>This means you:</p> <p>Monitor the flow of product for weighing and follow company procedures to deal with any problems</p> <p>Mind weighing machinery or carry out the</p>	<p>Evidence of carrying out weighing operations in accordance with workplace procedures</p>

<p>weighing operation</p> <p>Follow company procedures to deal with any variations to company specifications during weighing</p> <p>Monitor the output of product to the correct place and follow company procedures to deal with any build-up</p> <p>Identify and dispose of waste and product not meeting customer specifications to the correct place following company procedures</p>	
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You need to know and understand:

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.

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

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. 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