

<b>2178 Slice and bag individual food products</b>		
<b>SQA Unit Code</b>		<b>F2P4 04</b>
<b>Level 2</b>	<b>SCQF Level 5</b>	<b>SCQF Credit value 6</b>

**Unit Summary**

This unit is about slicing and bagging individual food products using a slicing machine in a non automated food production or distribution environment.

You need to show that you can set up the slicing machine correctly, load and slice individual or small numbers of food products. You will need to show that you can select the correct bags and closures, and bag the product reliably.

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: Evidence must be work-based, simulation alone is only allowed where shown in <b><i>bold italics</i></b>
<p>1. Slice individual products</p> <p>This means you:</p> <p>Comply with health, safety and hygiene requirements and wear the correct personal protective clothing and equipment throughout slicing operations</p> <p>Check the available products against your instructions and specifications and take prompt action on discovering any discrepancy</p> <p>Select and check the operating condition of slicing equipment</p> <p>Load the slicing equipment correctly and ensure safety devices are activated</p> <p>Slice products correctly and reliably to specification</p> <p>Position the products correctly for further processing</p>	<p>Evidence of slicing individual products in accordance with workplace procedures</p>

<p>2. Bag and close individual products</p> <p>This means you:</p> <p>Comply with health, safety and hygiene requirements and wear the correct personal protective clothing and equipment throughout bagging and closing operations</p> <p>Check the available sliced products against your instructions and specifications and take prompt action on discovering any discrepancy</p> <p>Select and check the correct bags and closures for use</p> <p>Check bagging and closure equipment for cleanliness and operation</p> <p>Bag sliced products accurately and reliably to specification</p> <p>Close bagged products accurately and reliably to specification</p> <p>Place bagged products in the correct condition and location, for further processing</p>	<p>Evidence of bagging and closing individual products in accordance in workplace procedures</p>
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<p>You need to know and understand:</p> <p>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.</p> <ol style="list-style-type: none"> <li>1. Health, safety and hygiene requirements related to slicing and bagging food products and what might happen if they are not met</li> <li>2. Requirements of weighing regulations and the importance of correct slicing and bagging to maintain weight and comply with these regulations</li> <li>3. Common sources of food product contamination during slicing and bagging</li> <li>4. How to avoid contamination during slicing and bagging food products and what might happen if this is not done</li> <li>5. How to recognise and report sliced food products that do not meet specification</li> <li>6. The procedure for rejecting and isolating non compliant sliced food products</li> <li>7. Food product bagging materials and their basic properties in maintaining product quality and shelf life</li> <li>8. The width between the blades of slicing machine that provides for different thickness of slices</li> </ol>
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9. How to recognise and report poor slicing machine performance caused by blunt slicing blades
10. How to check colour codes or arrangements for applying correct closures
11. How to check the labels on bags to ensure compliance with product specification

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