

450 Undertake proactive plant maintenance in a food environment		
SQA Unit Code		H139 04
Level 2	SCQF Level 5	SCQF Credit value 5

Unit Summary

This unit is about carrying out proactive plant maintenance in food and drink manufacture and/or supply operations. This maintenance is typically informed by performance measures, plant effectiveness information and outcomes like the six hidden losses, assessment of potential and priorities for loss reduction.

You will need to show that you can carry out proactive maintenance measures to prevent recurring machine, tool, equipment and utility problems, which can cause serious down time issues in food manufacture and associated operations. You also need to show that you can assess the condition of plant and account for the process needed to optimise plant condition.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in the maintenance of plant. This could be either as an autonomous and focused maintenance role or as part of a food manufacturing/processing operations role which includes maintenance responsibilities.

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:
Identify opportunities for proactive maintenance This means you: Identify and make positive suggestions about proactive maintenance needs Gather accurate information and data Assess plant condition and check that your suggestions can be justified and are realistic Secure approval for proactive maintenance activity	Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i> Evidence of identifying opportunities for proactive maintenance.
Undertake proactive maintenance This means you:	Evidence of undertaking proactive maintenance

<p>Use information and data effectively Carry out proactive maintenance using planned techniques Use relevant measures of plant effectiveness and other reliable information sources to inform improvement</p>	
<p>Implement improvements to practice by proactive maintenance</p> <p>This means you: Work with others to agree an effective action plan for improving plant effectiveness Make a positive contribution to putting the plan into action Ensure that action plan is completed and signed off</p>	<p>Evidence of implementing improvements to practice by proactive maintenance</p>

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. The health, safety and hygiene requirements of the area in which you are carrying out proactive maintenance
2. The purpose and objectives of proactive maintenance
3. How proactive maintenance can form part of organisational Total Productive Maintenance systems
4. How proactive maintenance in a food environment can produce performance benefits and support and/or sustain food safety standards
5. How plant items are chosen to undertake proactive maintenance activities
6. What the organisational procedures are for undertaking proactive maintenance
7. How proactive maintenance activities and improvements are communicated or presented in your work area
8. Why it is necessary to calculate and interpret plant effectiveness measures
9. How proactive maintenance interacts with plant effectiveness measures and workplace organisation activities
10. What the six losses are and what they contribute to proactive maintenance
11. The value of identifying chronic and sporadic loss and the difference between these types of losses to food operations
12. What part standard operating procedures, food safety management procedures and other food operational procedures play in proactive maintenance activities
13. What part process improvement techniques/activities and team working play in proactive maintenance activities
14. How information and data play an important role in proactive maintenance
15. How opportunities for improvement are typically identified in food operations
16. How to identify likely food contaminants/foreign bodies and their sources
17. How your knowledge and experience can add value to workplace improvement
18. The limits of your own authority, and reporting arrangements in the event of problems

that you cannot resolve

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