

## 2186 Control the production of bread-based convenience food

**SQA Unit Code**

**H3DL 04**

**Level 2**

**SCQF Level 5**

**SCQF Credit value 5**

### Unit Summary

This unit is about controlling the assembly of bread-based convenience foods for large-scale production. This could include a variety of bread-based convenience foods, such as pizzas, sandwiches or wraps. It sets out the skills required to prepare for, carry out and finish the production of bread-based convenience foods. This includes operating the necessary equipment as well as meeting product specifications and production schedules. This unit is for you if you carry out operative tasks surrounding the production of bread-based convenience foods in a manufacture environment.

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 ***bold italics***

1. Prepare for the production of bread-based convenience foods

Evidence of preparing for the production of bread-based convenience foods in accordance with workplace procedures

This means you:

Operate to the legal or regulatory requirements, the organisational health and safety, food safety and environmental standards and instructions when preparing for the production of bread-based convenience foods

Check product specifications at the right time

Set up equipment according to specification

Make sure that the correct materials are in stock and fit for use

Take effective action in response to operating problems

<p>Maintain effective communication</p> <p>Accurately complete all records</p>	
<p>2. Carry out the production of bread-based convenience food</p> <p>This means you:</p> <p>Meet the legal or regulatory requirements, the organisational health and safety, food safety and environmental standards and instructions when carrying out the production of bread-based convenience food</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>Perform any necessary quality checks</p> <p>Make sure the product is correctly transferred to the next stage of production</p> <p>Take effective action in response to operating problems within the limits of your responsibility</p> <p>Maintain effective communication</p> <p>Accurately complete all records</p>	<p>Evidence of carrying out the production of bread-based convenience foods in accordance with workplace procedures</p>
<p>3. Finish the production of bread-based convenience food</p> <p>This means you:</p> <p>Check specifications to time the 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>Evidence of finishing the production of bread-based convenience foods in accordance with workplace procedures</p>

Dispose of waste correctly	
Make equipment ready for future use after completion of the process	
Maintain effective communication	
Accurately complete all records	

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 potential food safety hazards and appropriate control procedures associated with the production of bread-based convenience foods
2. How to operate the required machinery in a way that is safe and efficient
3. How to follow the start up procedures for the process and why it is important to do so
4. How to interpret product recipes and specifications
5. What and where the quality control checks are in the production process
6. What to do when product specifications are not met
7. The importance of separating vegetarian and non-vegetarian products
8. The importance of traceability of ingredients
9. What recording, reporting and communication is needed and how to carry this out correctly and the reasons why it is important to do so
10. What the limits of your own authority and competence are and why it is important to work within them
11. How to shut down the relevant equipment
12. How to deal with items that can be re-cycled or re-worked
13. How to dispose of waste correctly and why it is important to do so
14. 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