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| 2189 Blend or mix ingredients in food manufacture | | |
| SQA Unit Code | | H3DP 04 |
| Level 2 | SCQF Level 5 | Credit value 7 |

Unit Summary

This unit is about the skills needed for you to mix or blend ingredients in food and drink manufacture and/or supply operations. Mixing or blending ingredients is important to the production of a final product that adheres to organisational quality and yield specifications.

You will need to be able to prepare ingredients and tools and/or equipment for mixing or blending. You must also be able to use follow organisational standard operating procedures and recipes and work within the limits of your responsibility.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in mixing or blending ingredients in food manufacture.

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 <i>bold italics</i> |
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| <p>1. Prepare to mix or blend ingredients</p> <p>This means you:</p> <ul style="list-style-type: none"> Wear and use the correct personal protective equipment Source organisational equipment standard operating procedures Source the product recipe or specification Detailing mixing or blending needs Ensure that all necessary tools, equipment and resources are available and fit for use Source ingredients requiring mixing or blending Isolate and take action if ingredients do not meet organisational quality specifications | <p>Evidence of preparing to mix or blend ingredients as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p> |

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| <p>2. Mix or blend ingredients</p> <p>This means you:</p> <p>Select the correct tools or equipment needed to carry out mixing or blending</p> <p>Mix or blend ingredients to organisational Standard operating procedures and specifications</p> <p>Work within the limits of your responsibility and take action to address problems</p> <p>Complete the necessary documentation accurately and process to organisational requirements</p> <p>Store mixed or blended ingredients to organisational requirements</p> | <p>Evidence of weighing or measuring ingredients in your role in accordance with workplace procedures and within the limits of your own responsibilities.</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. The regulatory and organisational requirements relating to the mixing or blending of ingredients in food manufacture
2. How to source the tools, equipment and resources needed to mix or blend ingredients
3. Why it is important to select the correct tool to mix or blend ingredients
4. What the personal protective equipment is when mixing or blending ingredients and how to use and wear it
5. The purpose of mixing or blending ingredients
6. The difference between mixing and blending
7. How to mix or blend to organisational requirements
8. The importance of using the correct type of mixing or blending tools or equipment according to The types or quantities of ingredients and the product recipe
9. The importance of loading ingredients at the correct temperatures, in the correct weights/volumes and the correct order
10. What problems result from overloading the mixing or blending container
11. How to avoid contamination of ingredients during handling, mixing or blending and what might happen if this is not done
12. How to work within the limits of your responsibility and take action to address problems
13. organisational labelling and documentation requirements relating to the mixing or blending of ingredients
14. How to label and store mixed or blended ingredients ready for further processing or packaging

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