

2191 Operate manual dispensers in food manufacture

SQA Unit Code

H3DS 04

Level 2

SCQF Level 5

Credit value 5

Unit Summary

This unit is about the skills needed for you to operate manual dispensers in food manufacture in food and drink manufacture and/or supply operations. Manual food and drink dispensers are used in the production of a range of dairy products including yoghurt, soft cheese and ice cream.

You will need to be able to prepare work area, equipment and resources needed for the manual operation of a dispenser. You must also be able to use follow organisational standard operating procedures, work within the limits of your responsibility and take action to address problems.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in operating a manual dispenser 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:
<p>1. Prepare to operate a manual dispenser</p> <p>This means you:</p> <p>Wear and use the correct personal protective equipment</p> <p>Source organisational equipment standard operating procedures</p> <p>Source the specification detailing dispensing and packaging requirements</p> <p>Ensure that the necessary work area, equipment and resources are available and fit for use</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of prepare to operate a manual dispenser as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>2. Operate a manual dispenser</p> <p>This means you:</p> <p>Select the correct tools, equipment and packaging requirements</p> <p>Dispense food or drink product in to packaging adhering to organisational standard operating procedures</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 dispensed product to organisational requirements</p>	<p>Evidence of operate a manual dispenser of 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 operating manual dispensers in food manufacture
2. How to source organisational standard operating procedures
3. The importance of adhering to organisational standard operating procedures
4. What the personal protective equipment is when operating manual dispensers in food manufacture and how to use and wear it
5. How to source the tools, equipment and resources needed to operate manual dispensers
6. How to dispense product into packaging adhering to organisational standard operating procedures
7. How to work within the limits of your responsibility and take action to address problems
8. How to label and store dispensed product 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

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