

<b>2192 Control filling in food manufacture</b>		
<b>SQA Unit Code</b>		<b>H3DT 04</b>
<b>Level 2</b>	<b>SCQF Level 5</b>	<b>Credit value 5</b>

**Unit Summary**

This unit is about the skills needed for you to control filling in food manufacture in food and drink manufacture and/or supply operations. Filling containers is important to the production of a wide range of food and drink products including milk, soup and soft drinks.

You will need to be able to prepare work area, equipment and resources needed to control filling in food manufacture. You must also be able to 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 controlling filling.

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 control filling</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 filling specification</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 <b><i>bold italics</i></b></p> <p>Evidence of preparing to control filling as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Control filling</p>	<p>Evidence of controlling filling in your</p>

<p>This means you:</p> <p>Select the correct equipment and packaging requirements when controlling filling</p> <p>Control filling of food or drink product 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>Make filled container available to next stage of processing or storage</p>	<p>role in accordance with workplace procedures and within the limits of your own responsibilities.</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. The regulatory and organisational requirements relating to control filling in food manufacture</li><li>2. How to source organisational standard operating procedures</li><li>3. The importance of adhering to organisational standard operating procedures</li><li>4. What the personal protective equipment is when controlling filling in food manufacture and how to use and wear it</li><li>5. How to source the tools, equipment and resources needed to control filling in food manufacture</li><li>6. How to dispense product into packaging adhering to organisational standard operating procedures</li><li>7. How to work within the limits of your responsibility and take action to address problems</li><li>8. How to make filled product available for storage ready for further processing or packaging</li></ol>

<p>Evidence of performance may employ examples of the following assessment:</p> <ul style="list-style-type: none"><li>• observation</li><li>• written and oral questioning;</li><li>• evidence from company systems (e.g. Food Safety Management System)</li><li>• reviewing the outcomes of work</li><li>• checking any records of documents completed</li><li>• checking accounts of work that the candidate or others have written</li></ul>
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