

<b>2315 Produce cream</b>		
<b>SQA Unit Code</b>		<b>H3FC 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 dairy processing equipment in food and drink manufacture and/or supply operations. Controlling dairy processing equipment including that which carries out heat treatment. Filtration, separation or other dairy processes, It is important to the production of a number of dairy products including butter, ice cream, mixed fat spreads, cream, milk, cheese, yoghurt and fermented dairy products.

You will need to be able to prepare to control dairy processing equipment and control the equipment adhering to organisational standard operating procedures. You must also be able to 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 dairy processing equipment

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 dairy processing equipment</p> <p>This means you:</p> <p>Wear and use the correct personal protective equipment</p> <p>Source organisational standard operating procedures and product recipe</p> <p>Establish and maintain effective spoken and written communication with relevant people</p> <p>Ensure that all necessary plant, equipment and services 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 control dairy processing equipment as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Ensure ingredients are available and conform to specification</p>	
<p>2. Control dairy processing equipment</p> <p>This means you:</p> <p>Start up and control dairy processing equipment following organisational standard operating procedures</p> <p>Make adjustments to equipment to maintain organisational product specifications</p> <p>Take representative samples for testing adhering to organisational sampling plan</p> <p>Evaluate faults for impact on product and processing equipment operations</p> <p>Work within the limits of your responsibility and take action to address problems</p> <p>Take prompt relevant action to faults within the limits of your own responsibility</p> <p>Complete the necessary documentation accurately and process to organisational requirements</p> <p>Make dairy product available to next stage of processing or packaging</p>	<p>Evidence of controlling dairy processing equipment in your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<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 the production of cream</li> <li>2. How to source and select the tools, equipment and ingredients needed to produce cream</li> <li>3. What is the personal protective equipment required when processing cream and why it is important to use and wear it</li> <li>4. How to access organisational specifications and equipment standard operating procedures relating to cream production</li> <li>5. The importance of adhering to organisational quality and yield specifications when producing cream</li> </ol>

6. How to maintain communication with relevant people when producing cream
7. The importance of separation and pasteurisation to cream production
8. The importance of fat levels to cream production
9. How to control product temperature when storing and processing dairy products and ingredients used when making cream
10. How to control equipment to ensure the cream meets organisational final product quality, yield and productivity specifications
11. How to adjust cream processing in response to product quality tests
12. What the actions are to address variations in intake milk fat levels, type of fat, Environmental factors including seasonality and temperature
13. How to work within the limits of your responsibility and take action to address problems
14. Common sources of contamination during processing, how to avoid these and what might happen if this is not done
15. How to deal with product that can be re-cycled or re-worked

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