

2320 Produce fermented dairy products		
SQA Unit Code		H3FF 04
Level 2	SCQF Level 5	Credit value 6

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 <i>bold italics</i></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"> 1. Dairy products which use fermentation as a key part of the production process 2. The function and purpose of ingredients used in the production of fermented dairy products 3. The key function and purpose of starter cultures in the production of fermented dairy products 4. The advantages and disadvantages of common starter cultures used in the production of fermented dairy products 5. How starter cultures affect the flavour, aroma, acidity of fermented dairy products 6. The advantages and disadvantages of equipment and processes used in the production of fermented dairy products

7. How the different types of fermented dairy products vary in their ingredients, recipes, equipment and processing requirements
8. How the production of liquid and semi-solid fermented dairy products vary in their ingredients, recipes, equipment, processing and packaging
9. How the production of low fat yoghurt, luxury yoghurt and yoghurt drinks differ in the types of ingredients, recipes, equipment, processing and packaging
10. The common faults found in fermented dairy products and how they occur

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