

2325 Mill curds		
SQA Unit Code		H3FL 04
Level 2	SCQF Level 5	Credit value 5

Unit Summary

This unit is about the skills needed for you to mill curds in food and drink manufacture and/or supply operations. Milling curds is important to the production of a variety of cheeses including Wensleydale and Cheddar.

You will need to be able to prepare tools and equipment needed to carry out milling of curd. You must also be able to control the milling process. You must also be able to adhere to product recipes and organisational equipment standard operating procedures.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in milling curd.

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 mill curds</p> <p>This means you:</p> <p>Adhere to regulatory and organisational requirements when milling, curd</p> <p>Use and wear personal protective equipment when milling curd</p> <p>Adhere to organisational hygiene requirements in respect to hand washing</p> <p>Source product recipe and organisational standard operating procedures</p> <p>Ensure that all necessary tools and equipment are available and fit for use</p> <p>Source curd requiring milling and take action to</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing to mill curds and whey as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

address any curd quality issues	
<p>2. Control milling of curds</p> <p>This means you:</p> <p>Adhere to organisational standard operating procedures when milling curd</p> <p>Ensure safety catches are in operation and mill is not overloaded</p> <p>Mill curd in accordance with the specific requirements of the recipe</p> <p>Ensure the curd is milled to specific curd size requirements</p> <p>Make milled curd available to the next stage of processing</p> <p>Evaluate faults for impact on operations and take prompt action within the limits of your own responsibility</p> <p>Complete the necessary documentation accurately and process to organisational requirements</p>	<p>Evidence of controlling the milling of curds 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. The regulatory and organisational requirements relating to the milling of curds 2. How to source and select the tools, equipment, resources needed to mill curds 3. What the personal protective equipment is and why it is important to wear and use it 4. How to access organisational specifications relating to milling curds 5. The importance of adhering to quality and yield specifications when milling curds 6. How to maximise yield when milling curds 7. The safety devices present on milling equipment and how to use them 8. How to mill curds and why it is carried out in cheese making 9. How to control the equipment needed to mill curds 10. How to determine the curd size requirements of specific cheese recipes 11. The action required to adjust curd size when carrying out milling 12. Why it is important to work within the limits of your responsibility and take action to address problems

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