

2328 Carry out cheese piercing operations

SQA Unit Code

H3FP 04

Level 2

SCQF Level 5

Credit value 5

Unit Summary

This unit is about the skills needed for you to control piercing of cheese in dairy processing in food and drink manufacture and/or supply operations. Cheese piercing equipment is used in the production of a wide range of mould ripened cheese. Controlling the piercing of cheese is important to the production of a final product that adheres to organisational quality specifications.

You will need to be able to prepare tools and equipment needed to carry out cheese piercing operations. You must also be able to follow organisational specifications for piercing cheese, 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 cheese piercing operations

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 cheese piercing This means you:</p> <p>Wear and use the correct personal protective equipment</p> <p>Source the product specification and equipment standard operating procedures</p> <p>Ensure that necessary tools, equipment and resources are available and fit for use source cheese product requiring piercing</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 control cheese piercing as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Control cheese piercing This means you:</p> <p>Control piercing of cheese adhering to product</p>	<p>Evidence of controlled cheese piercing in your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>specification and equipment standard operating procedures</p> <p>Maintain pace of production</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 pierced cheese available for the next stage of processing or storage</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 piercing of cheese
2. How to source organisational pierced cheese specification and standard operating procedures
3. Why it is important to adhere to product specifications and equipment standard operating procedures
4. What the personal protective equipment requirements are when piercing cheese is and how to use and wear it
5. What the tools and equipment are to pierce cheese and how to source them
6. How to source cheese requiring piercing
7. How to control the piercing equipment to organisational standard operating procedures
8. How to load the piercing equipment
9. Why it is important to maintain production flow
10. The action to be taken if equipment, process and quality checks do not adhere to organisational specifications
11. What the limits of your responsibility and how to take action to address problems
12. How to complete organisational documentation

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