

2330 Carry out cheese smoking operations		
SQA Unit Code		H3FS 04
Level 2	SCQF Level 5	Credit value 5

Unit Summary

This unit is about the skills needed for you to smoke cheese in food and drink manufacture and/or supply operations. Smoking cheese is a traditional technique use to create a uniquely flavoured cheese product.

You will need to be able to prepare resources and work area. You must also be able to use follow organisational requirements for smoking 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 smoking cheese.

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 smoke cheese</p> <p>This means you:</p> <p>Wear and use the correct personal protective equipment</p> <p>Source production schedule cheese smoking requirements</p> <p>Source the product specification and equipment standard operating procedures</p> <p>Check smokehouse is operating to required organisational requirements</p> <p>Source cheese and shelving required to carry out cheese smoking</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in bold italics</p> <p>Evidence of preparing to smoke cheese as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Smoke Cheese</p>	<p>Evidence of smoking cheese in</p>

<p>This means you:</p> <p>Load mesh shelving with cheese requiring smoking</p> <p>Load smokehouse ensuring sufficient space around each cheese</p> <p>Smoke cheese following product specification requirements</p> <p>Complete the necessary documentation accurately and process to organisational requirements</p> <p>Work within the limits of your responsibility and take action to address problems</p>	<p>accordance to agreed standards in your role in accordance with workplace procedures and within the limits of your own responsibilities.</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 smoking cheese
2. How to source cheese smoking specification and organisational standard operating procedures
3. Why it is important to adhere to product specifications and equipment standard operating procedures
4. What the personal protective equipment required is when smoking cheese is and how to use and wear it
5. How to source cheese requiring smoking
6. Why it is important to check there is sufficient fuel to ensure sufficient smoking for the product to be smoked to specification
7. Why it is important to load smokehouse shelving to organisational requirements and how to do so
8. How to check the smokehouse is at correct temperature for smoking and why it is important to do so
9. How to avoid contamination of the cheese product during smoking
10. What the limits of your responsibility are and how to take action to address problems
11. Why it is important to complete organisational documentation requirements and how to do so

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

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