

3212 Use knives in food and drink operations		
SQA Unit Code		H3HF 04
Level 3	SCQF Level 5	Credit value 4

Unit Summary

This unit is about the use of knives in food operations. You will need to be able to use knives safely and appropriately dependent on the tasks to be carried out ensuring appropriate use personal protective clothing.

This unit is for anyone working in food and drink operations who need to use knives safely and efficiently.

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: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Use knives</p> <p>This means you:</p> <p>Check the specification to determine and select the correct knife for the task</p> <p>Select appropriate personal protective equipment according to the specification</p> <p>Ensure the knife is sharp and in a safe condition to use</p> <p>Use the appropriate grip techniques for the task</p> <p>Position self and product appropriately for cutting task</p> <p>Carry out knife work as detailed in the specification</p> <p>Clean, return and store knives according to specification</p> <p>Carry out sharpening of knife as necessary</p>	<p>Evidence of using knives as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

Follow legal or regulatory requirements, organisational health and safety, hygiene and environmental standards or instructions	
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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 legal or regulatory requirements, organisational health and safety hygiene and environmental standards or instructions
2. different types of knives for different tasks
3. the structural design of knives and how this relates to their use
4. how poor knife usage can compromise both operative and food safety the consequences of poor knife usage on product quality
5. how productivity can be affected by ineffective use of knives
6. how the position of product and speed of work affects the requirements for personal protective equipment
7. how the product properties affect the requirements of personal protective equipment
8. different grip techniques for different tasks/products
9. the requirements for different body positions dependent upon the knife operation the benefits of colour coding of knives
10. the process for cleaning knives
11. the hazards associated when using knives
12. workplace factors that can affect the safe use of knives
13. the purpose of specifications and why it is important to follow them how to sharpen and maintain edge on knife

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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