

3312 Principles of butter and mixed fat spreads

SQA Unit Code

H3K5 04

Level 3

SCQF Level 6

SCQF Credit value 3

Unit Summary

This standard is about the principles of butter and mixed fat spreads in food and drink manufacture and/or supply operations. The principles of butter and mixed fat spreads are important in providing an underpinning knowledge to the ingredients and processes specific to the production of butter, spreadable butter, low fat spread, mixed fat spread or similar.

You will need to know and understand the underpinning knowledge relating to the production of butter and mixed fat spreads.

This standard is for you if you work in food and drink manufacture and/or supply operations and need a broad understanding of the principles of butter and mixed fat spreads.

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.

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.

You need to know and understand:

1. the function and purpose of ingredients used in butter and spreadable butter production
2. the advantages and disadvantages of the different methods of production of spreadable butter
3. the function and purpose of fats and ingredients used in the production of mixed fat spreads
4. how salt affects flavour and shelf life of butter and dairy spreads
5. how ingredient composition, seasonality and temperature affect butter production
6. the function and purpose of emulsifiers and stabilisers used in mixed fat spread production
7. how recipe, ingredients and processing differ in the production of non- dairy low fat, spreadable and mixed fat spreads
8. the advantages and disadvantages of equipment and processes used in mixed fat

spread production

9. the key features, advantages and disadvantages of a Scraped Surface Plant and a Blending Plant used in the production of mixed fat spreads
10. common faults found in butter and mixed fat spread, how they occur and how they can be addressed

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