

## 3052 Carry out testing in food and drink operations

**SQA Unit Code**

**H3L4 04**

**Level 2**

**SCQF Level 7**

**Credit value 6**

### Unit Summary

This standard is about carrying out quality tests on food and drink samples. You need to check and prepare equipment and the environment for testing; prepare test samples; conduct tests; and record test results. You also need to interpret test results and maintain the integrity of samples.

This standard is relevant to you if your role requires you to carry out quality testing on samples in food and drink 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: Evidence must be work-based, simulation alone is only allowed where shown in <b><i>bold italics</i></b>
<p>1. Carry out testing in food and drink operations</p> <p>This means you:</p> <p>Confirm the specification or requirements for testing confirm that the correct documentation is available</p> <p>Check that testing equipment is calibrated and in a serviceable condition and identify and report unserviceable equipment</p> <p>Confirm that all required resources are available and prepared for use</p> <p>Check the relevant controlled conditions are in place for testing</p> <p>Confirm that the correct sample has been selected</p> <p>Confirm the integrity of samples</p> <p>Carry out tests in line with specification</p>	<p>Evidence of carrying out testing in food and drink operations as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Follow procedures to prevent cross contamination of samples</p> <p>Follow procedures to record relevant information and data</p> <p>Record, investigate and report deviations from expected results to relevant person(s)</p> <p>Record any necessary corrective actions</p> <p>Clean and store equipment and materials to be re-used</p> <p>Handle and dispose of other equipment and materials safely and correctly restore the working area to an appropriate condition</p> <p>Store or dispose of sample according to procedure</p> <p>Follow legal and regulatory requirements, organisational health and safety, hygiene and environmental standards or instructions.</p>	
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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 relevant legal and regulatory requirements; health and safety, hygiene and environmental standards and instructions
2. the consequences of not meeting relevant legal and regulatory requirements
3. why standard operating procedures are important and how to use them for
4. maintaining quality
5. how to prepare testing equipment safely
6. features of testing equipment and calibration tests that may be required
7. how to carry out calibration checks on equipment
8. why it is important to ensure the fitness for purpose and serviceability of equipment
9. why it is important to report defective equipment
10. how to identify suitable samples for testing
11. how to check types of testing and integrity of samples and why this is important how to safely store and sample preparation methods
12. how to dispose of testing materials safely
13. reporting procedures and actions to take for product non-compliance
14. how to calculate test results
15. how to assess product against key factors in product specifications using approved

methods

16. acceptable levels of tolerance in quality interpretation and decision-making
17. why it is important to keep records of assessment
18. how to make recommendations for corrective actions and what might happen if this is not done
19. how to access and interpret product specifications
20. how to ensure there is no cross contamination of samples/tests

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