

<b>2183 Control bottle-washing in food manufacture</b>		
<b>SQA Unit Code</b>		<b>H3NY 04</b>
<b>Level 2</b>	<b>SCQF Level 5</b>	<b>SCQF Credit value 5</b>

**Unit Summary**

This unit is about controlling bottle-washing in food manufacture. It details the skills required to start up, run and shut down equipment, as well as being able to take the appropriate action should operating problems occur. It is also about working to production schedules.

Bottle-washers are designed to clean used glass bottles that are to be recycled. They are complex items of equipment that rely on correct maintenance of liquid levels, detergent concentrations and temperature profiles. The bottle-washer environment can be hazardous and correct Personal Protective Equipment (PPE) especially eye protection should always be worn

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 for bottle-washing</p> <p>This means you:</p> <p>Prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Check washer tank levels, temperatures and chemical concentrations</p> <p>Set up equipment according to specification</p> <p>Make sure that bottles, crates/cases and product are available and fit for use</p> <p>Make sure that services meet requirements</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <b><i>bold italics</i></b></p> <p>Evidence of preparing for bottle-washing in accordance with workplace procedures</p>

<p>Start up the plant correctly and check that it is running to specification</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	
<p>2. Carry out bottle-washing</p> <p>This means you:</p> <p>Carry out according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Use equipment correctly and make sure that it is correctly supplied with empty bottles that are not grossly contaminated</p> <p>Check for any caustic carry-over using approved methods</p> <p>Achieve the required throughput</p> <p>Take effective action safely in response to operating problems within the limits of your responsibility</p> <p>Maintain effective communication</p>	<p>Evidence of carrying out bottle-washing in accordance of workplace procedures</p>
<p>3. Finish bottle-washing</p> <p>This means you:</p> <p>Finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Follow procedures to shut down equipment correctly</p> <p>Deal correctly with items that can be re-cycled or</p>	<p>Evidence of finishing bottle-washing in accordance with workplace procedures</p>

<p>re-worked</p> <p>Return surplus materials and consumables to the correct place at the end of the production run</p> <p>Dispose of waste correctly</p> <p>Make equipment ready for future use after completion of the process</p> <p>Maintain effective communication</p> <p>Accurately complete all records</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. What the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions are and what may happen if they are not followed
2. The reasons for accurate control of temperature when storing and processing dairy products
3. The purpose and importance of the process
4. What impact the process has on effluent generation and how to minimise this impact
5. What equipment and tools to use and their correct condition and operation
6. What materials to use and in what quantity
7. How to obtain and interpret the relevant process or ingredient specification
8. What recording, reporting and communication is needed and how to carry this out correctly and the reasons why it is important to do so
9. What action to take when the process specification is not met
10. How to carry out the necessary pre start checks and why it is important to do so
11. How to follow the start up procedures for the process and why it is important to do so
12. How to obtain the necessary resources for the process
13. How to follow work instructions and why it is important to do so
14. Common sources of contamination during processing, how to avoid these and what might happen if this is not done
15. How to operate, regulate and shut down the relevant equipment
16. When it is necessary to seek assistance and how to seek it
17. How to follow the relevant process control procedures and why it is important to do so
18. Different ways to carry out the process
19. How to carry out the process in an efficient manner and why it is important to do so

20. What the limits of your own authority and competence are and why it is important to work within them
21. How to deal with items that can be re-cycled or re-worked
22. How to dispose of waste correctly and why it is important to do so
23. How to make equipment ready for future use

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