

2184 Control canning in food manufacture		
SQA Unit Code		H3P0 04
Level 2	SCQF Level 5	Credit value 4

Unit Summary

This unit is about the skills required to control the canning of food or drink in food manufacture. The unit details the skills required to prepare for, start up and complete canning line operations successfully. It includes skills to take the appropriate action should operating problems occur, working to product specifications, production schedules and standard operating procedures.

This unit is for you if you carry out operative tasks which control the canning line in food manufacture.

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>Prepare for canning.</p> <p>This means you:</p> <p>Operate to the legal or regulatory requirements; the organisational health and safety, hygiene and environmental standards; the standard operating procedures; when preparing for canning.</p> <p>Check the product specifications and production schedule at the right time.</p> <p>Set up equipment according to specification. make sure that product supply is ready to be used for canning.</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing for canning as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>Start and control canning</p> <p>This means you:</p> <p>Operate to the legal or regulatory requirements; the organisational health and safety, the hygiene and environmental standards; the standard</p>	<p>Evidence of starting and controlling canning as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>operating procedures; when canning.</p> <p>Use equipment correctly and make sure that it is correctly supplied with materials and services.</p> <p>Follow procedures to start up equipment correctly. achieve the required output to the correct specification.</p> <p>Take effective action in response to operating problems within the limits of your responsibility. maintain effective communication</p>	
<p>Complete canning.</p> <p>This means you:</p> <p>Operate to the legal or regulatory requirements; the organisational health and safety, the hygiene and environmental standards; the standard</p> <p>Operating procedures; when completing canning. follow procedures to shut down equipment correctly.</p> <p>Make equipment ready for future use after completion of the canning operations. complete accurately all records.</p>	<p>Evidence of completing canning as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>You need to know and understand:</p> <p>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.</p>
<ol style="list-style-type: none"> 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 purpose and importance of the process 3. what equipment and tools to use and their correct condition 4. what materials to use and in what quantity 5. how to obtain and interpret the relevant process or ingredient specification 6. what recording, reporting and communication is needed and how to carry this out correctly and the reasons why it is important to do so 7. what action to take when the process specification is not met 8. how to carry out the necessary pre start checks and why it is important to do so 9. how to follow the start up procedures for the process and why it is important to do so 10. how to obtain the necessary resources for the process 11. how to follow work instructions and why it is important to do so 12. common sources of contamination during processing, how to avoid these and what might happen if this is not done 13. how to operate, regulate and shut down the relevant equipment

14. when it is necessary to seek assistance and how to seek it
15. how to follow the relevant process control procedures and why it is important to do so
16. different ways to carry out the process
17. how to carry out the process in an efficient manner and why it is important to do so
18. what the limits of your own authority and competence are and why it is important to work within them
19. how to deal with items that can be re-cycled or re-worked
20. how to dispose of waste correctly and why it is important to do so
21. 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