



## Unit F7KL 04 (403)

## Control Product Defrosting in Food Manufacture

### Unit Summary

This Unit is about the defrosting of food products as part of a food manufacture. It details the skills required to set-up and maintain the defrosting process. It is also about working to organisational product specifications and production schedules.

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 assessors in your work place or work placement.

*Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:*

Communication Access 3

- ◆ Produce simple written communication

Problem Solving Intermediate 1

- ◆ Analyse a straightforward situation or issue
- ◆ Plan, organise and complete a straightforward task
- ◆ Review and evaluate a straightforward problem solving activity

***I have completed the requirements of this Unit.***

**Candidate name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Candidate signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

***I can confirm the candidate has completed all requirements of this Unit.***

**Assessor signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Assessment centre:** \_\_\_\_\_

	You must be able to:	Evidence Requirements	Evidence/ Activity Ref No.
1	<p>Prepare to defrost</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions.</li> <li>(b) Obtain and interpret defrosting specifications.</li> <li>(c) Prepare defrosting facilities into a condition suitable for receiving product.</li> <li>(d) Obtain frozen product according to requirements of the defrosting specification.</li> <li>(e) Take effective action in response to operating problems.</li> <li>(f) Maintain effective communication.</li> </ul>	<p>Evidence of preparing to defrost in accordance with workplace procedures.</p>	

	<b>You must be able to:</b>	<b>Evidence Requirements (cont)</b>  <b>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.</b>  Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>	<b>Evidence/ Activity Ref No.</b>
2	Control Defrosting  This means you:  (a) Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Establish product in defrosting facility. (c) Establish, monitor and maintain defrosting process according to defrosting specification. (d) Handle and store product in a manner which maintains quality and condition. (e) Maintain condition of work area throughout process. (f) Remove defrosted product from defrosting facility and transfer to the next stage in the process. (g) Take effective action in response to operating problems. (h) Maintain effective communication.	Evidence of controlling defrosting in accordance with workplace procedures.	

You must be able to:		Evidence Requirements (cont)	Evidence/ Activity Ref No.
3	Finish defrosting process  This means you:  (a) Finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Dispose of waste material according to organisational procedures. (c) Make equipment and work area ready for future use, after the completion of the process. (d) Maintain effective communication. (e) Accurately complete all records.	Evidence of fish defrosting process in accordance with workplace procedures.	

**Evidence of Performance**

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg 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

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		
3		

<b>You need to know and understand</b>		<b>Evidence</b>
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.		
K1	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.	
K2	The methods used to defrost.	
K3	The facilities and services required to defrost.	
K4	How to obtain and interpret the defrosting specifications.	
K5	How to prepare defrosting facilities for operation.	
K6	The process requirements of defrosting operations.	
K7	How and why it is important to monitor the defrosting process.	
K8	How defrosted product should be handled to maintain condition and quality.	
K9	How to assess the quality of frozen and defrosted products.	
K10	Causes of poor quality frozen products.	
K11	What action to take when the process specification is not met.	
K12	How to dispose of waste correctly and why it is important to do so.	
K13	Common quality problems and their likely causes.	
K14	Labelling and traceability relevant to defrosting.	
K15	The limits of your own authority and competence and why it is important to work within those limits.	
K16	What recording, reporting and communication is needed, how to carry this out correctly and the reasons why it is important to do so.	

Notes/comments



**Assessor signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_