

Unit Summary

This Unit is about partially or fully removing constituent parts from the whole. 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 in food and drink manufacturing. It is also about working to 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 assessor.

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

Communication Access 3

• Read and understand simple written communication.

Problem Solving Access 3

- Plan, organise and complete a simple task.
- ♦ Analyse a simple situation or issue.

I have completed the requirements of this Unit.

Candidate name:	Date:
Candidate signature:	Date:
I can confirm the candidate has completed a	all requirements of this Unit.
Assessor signature:	Date:
IV signature:	Date:
Assessment centre:	

Unit F2KC 04 (252)

Control Separation in Food Manufacture

			Evidence Requirements	
You must be able to		t be able to	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. Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>	Evidence/ Activity Ref No.
	Prep	pare for separation	Evidence of preparing for separation in accordance with workplace procedures.	
	This	means you:		
1	(a)	Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when preparing for separation.		
	(b)	Check product specifications at the right time.		
	(c)	Set up equipment according to specification.		
	(d)	Make sure that material for separation is available and fit for use.		
	(e)	Make sure that services meet requirements.		
	(f)	Start up the plant correctly and check that it is running to specification.		
	(g)	Take effective action in response to operating problems.		
	(h)	Maintain effective communication.		

Unit F2KC 04 (252)

Control Separation in Food Manufacture

			Evidence Requirements (cont)
	Carr	y out separation	Evidence of carrying out separation in
	·	·	accordance with workplace procedures and
	This	means you:	taking effective action in response to two
			operating problems.
2	(a)	Meet the legal or regulatory	
		requirements, the organisational	
		health and safety, hygiene and	
		environmental standards and	
		instructions when carrying out	
	(1.)	separation.	
	(b)	Use equipment correctly and make	
		sure that it is correctly supplied with	
	(a)	materials and services.	
	(c)	Achieve the required output to the	
	(d)	correct specification. Make sure the product is correctly	
	(u)	transferred to the next stage in the	
		manufacturing operation.	
	(e)	Take effective action in response to	
	(0)	operating problems within the limits	
		of your responsibility.	
	(f)	Maintain effective communication.	
	Finis	sh separation	Evidence of finishing separation in
			accordance with workplace procedures.
	This	means you:	
3	(a)	Meet the legal or regulatory	
	(4)	requirements, the organisational	
		health and safety, hygiene and	
		environmental standards and	
		instructions when finishing	
		separation.	
	(b)	Check the specifications to time shut	
		down accurately.	
	(c)	Follow procedures to shut down	
		equipment correctly.	
	(d)	Deal correctly with items that can be	
		recycled or re-worked.	
	(e)	Dispose of waste correctly.	
	(f)	Make equipment ready for future use	
	(-)	after completion of the process.	
	(g)	Maintain effective communication.	
	(h)	Accurately complete all records.	

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

Can	Candidate name: Assessor		
No	Activity	initials/date	
1			
2			
3			

You n	eed to know and understand	
perfor	nce of knowledge and understanding should be collected during observation of mance in the workplace. Where it cannot be collected by observing performance, assessment methods should be used.	Evidence
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 purpose and importance of the process.	
K3	What equipment and tools to use and their correction condition.	
K4	What materials to use and in what quantity.	
K5	How to obtain and interpret the relevant process or ingredient specification.	
K6	What recording, reporting and communication is needed and how to carry this out correctly and the reasons why it is important to do so.	
K7	What action to take when the process specification is not met.	
K8	How to carry out the necessary pre start checks and why it is important to do so.	
K9	How to follow the start up procedures for the process and why it is important to do so.	
K10	How to obtain the necessary resources for the process.	
K11	How to follow work instructions and why it is important to do so.	
K12	Common sources of contamination during processing, how to avoid these and what might happen if this is not done.	
K13	How to operate, regulate and shut down the relevant equipment.	
K14	When it is necessary to seek assistance and how to seek it.	
K15	How to follow the relevant process control procedures and why it is important to do so.	
K16	Different ways to carry out the process.	
K17	How to carry out the process in an efficient manner and why it is important to do so.	
K18	What the limits of your own authority and competence are and why it is important to work within them.	
K19	How to deal with items that can be recycled or re-worked.	
K20	How to dispose of waste correctly and why it is important to do so.	
K21	How to make equipment ready for future use.	

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	important to work within them.
K19	How to deal with items that can be recycled or re-worked.
K20	How to dispose of waste correctly and why it is important to do so.
K21	How to make equipment ready for future use.
Notes/	Comments
Asses	ssor signature: Date: