

Control Conditioning in Food Manufacture

Unit Summary

Unit F2K0 04 (256)

This Unit is about physically changing the properties of a product through organic or physical processes in food and drink manufacturing. 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 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

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

I have completed the requirements of this Unit.

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

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			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 conditioning	Evidence of preparing for conditioning in	
	Thie	means you:	accordance to workplace procedures	
	11115	incans you.		
1	 (a) (b) (c) (d) (e) 	Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when preparing for conditioning. Check product specifications at the right time. Set up equipment according to specification. Make sure that material for conditioning is available and fit for use. Make sure that services meet		
	(f)	requirements. Start up the plant correctly and check		
	(g)	that it is running to specification. Take effective action in response to operating problems.		
	(h)	Maintain effective communication.		

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			Evidence Requirements (cont)	
	Carr	y out conditioning	Evidence of carrying out conditioning in	
			accordance to 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		
		conditioning.		
	(b)	Use equipment correctly and make		
		sure that it is correctly supplied with		
		materials and services.		
1	(c)	Achieve the required output to the		
		correct specification.		
	(d)	Make sure the product is correctly		
		transferred to the next stage in the		
	(\mathbf{a})	manufacturing operation.		
	(e)	Take effective action in response to		
		operating problems within the limits		
	(f)	of your responsibility. Maintain effective communication.		
	(1)	Maintain effective communication.		
	Finis	sh conditioning	Evidence of finishing conditioning in	
			accordance to workplace procedures.	
	This	means you:		
3	(a)	Meet the legal or regulatory		
5	(<i>a</i>)	requirements, the organisational		
		health and safety, hygiene and		
		environmental standards and		
		instructions when finishing		
		conditioning.		
	(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		
		re-cycled or re-worked.		
	(f)	Dispose of waste correctly.		
	(g)	Make equipment ready for future use		
		after completion of the process.		
	(h)	Maintain effective communication.		
	(i)	Accurately complete all records.		

Evidence of Performance

Evidence of performance may employ examples of the following assessment:

- \bullet 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

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Can	Candidate name:	
No	Activity	initials/date
1		
2		
3		
5		

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You r	need 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 correct 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.	

Notes/Comments

Assessor signature: