

Unit F2K5 04 (257) Control Forming in Food Manufacture

Unit Summary

This Unit is about shaping the partly finished or final product 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 completed all r	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,	Evidence/ Activity Ref No.
			simulation alone is only allowed where shown in <i>bold italics</i>	
	Prep	are for forming	Evidence of preparing for forming in accordance with workplace procedures.	
	This	means you:	The state of the s	
1	(a)	Operate to the legal or regulatory		
		requirements, the organisational health and safety, hygiene and		
		environmental standards and		
		instructions when preparing for		
	(b)	forming. Check product specifications at the		
	(0)	right time.		
	(c)	Set up equipment according to specification.		
	(d)	Make sure that material for forming 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.		

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		Evidence Requirements (cont)
	Carry out forming	Evidence of carrying out forming in
	This means you:	accordance with workplace procedures and 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 forming.	
	(b) Use equipment correctly and make sure that it is correctly supplied with materials and services.	
	(c) Achieve the required output to the correct specification.	
	(d) Make sure the product is correctly transferred to the next stage in the manufacturing operation.	
	(e) Take effective action in response to operating problems within the limits of your responsibility.	
	(f) Maintain effective communication.	
	Finish forming This means you:	Evidence of finishing forming in accordance with workplace procedures.
	This means you.	
3	(a) Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when finishing forming.	
	(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.	

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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

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

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Evido	nce of knowledge and understanding should be collected during observation of	Evidence
	mance in the workplace. Where it cannot be collected by observing performance,	Evidence
	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 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	
IZ 1 O	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	
K13	what might happen if this is not done. How to operate, regulate and shut down the relevant equipment.	
K13	When it is necessary to seek assistance and how to seek it.	
K14	•	
KIS	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	
111/	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 repcycled 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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K21	How to make equipment ready for future use.			
Notes/	Notes/Comments			
Asse	ssor signature:	Date:		