



Unit F7KM 04 (404)

Prepare Sauces/Marinades by Hand in Food Manufacture

Unit Summary

This Unit is about the preparation of fresh sauces or marinades for use in food manufacture. It relates to the preparation of sauces or marinades, combining raw materials according to specified recipes. It details the skills required to set-up and maintain the brining process. 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 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 mix</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Obtain and interpret brining specification. (c) Prepare equipment and associated work areas into a suitable condition. (d) Set-up and ensure the accuracy of weighing equipment. (e) Obtain and prepare raw materials of required quality according to specification. (f) Take effective action in response to operating problems. (g) Maintain effective communications. 	<p>Evidence of preparing to mix in accordance with workplace procedures.</p>	

You must be able to:	Evidence Requirements (cont)	Evidence/ Activity Ref No.
<p>2</p> <p>Prepare mix</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Accurately measure required quantities of raw materials according to specification. (c) Add raw materials to mix in correct sequence according to operating instructions. (d) Mix raw materials to achieve required product specification. (e) Handle raw materials in a manner which maintains quality and condition. (f) Test quality and consistency of mix. (g) Make sure mix is transferred to the next production stage. (h) Take effective action in response to operating problems. (i) Maintain effective communication. 	<p>Evidence of preparing mix in accordance with workplace procedures.</p>	

You must be able to:	Evidence Requirements (cont)	Evidence/ Activity Ref No.
<p>3</p> <p>Finish mixing process</p> <p>This means you:</p> <ul style="list-style-type: none"> (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. 	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of finishing mixing process in accordance with workplace procedures.</p>	

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

You need to know and understand		Evidence
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	How sauces/marinades are used within food manufacture.	
K3	The facilities and equipment required to prepare sauces.	
K4	How to assess the quality of raw materials.	
K5	The importance of raw material quality to sauce/marinade production.	
K6	How to mix sauces/marinades.	
K7	The importance of accurately following recipes.	
K8	How to set-up and ensure accuracy of weighing equipment.	
K9	How to test the quality and consistency of sauces/marinades.	
K10	How to prepare facilities and equipment for operation.	
K11	How sauce/marinade quality can impact on final product quality.	
K12	How raw materials should be handled to maintain condition and quality.	
K13	What action to take when the process specification is not met.	
K14	How to dispose of waste correctly and why it is important to do so.	
K15	Common quality problems and their likely causes.	
K16	Labelling and traceability relevant to sauce/marinade.	
K17	The limits of your own authority and competence and why it is important to work within those limits.	
K18	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: _____