

Unit IMPPO241 (J5MX 04) Select and Prepare Raw Materials in Food and Drink Operations

I confirm that the evidence detailed in this unit is my own work.

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| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
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I confirm that the candidate has achieved all the requirements of this unit.

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| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
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| **Countersigning — Assessor’s name**  **(if applicable)** |  | **Countersigning — Assessor’s signature**  **(if applicable)** |  | **Date** |
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I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
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| **Countersigning — Internal verifier’s name**  **(if applicable)** |  | **Countersigning — Internal verifier’s signature**  **(if applicable)** |  | **Date** |
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| **External Verifier’s initials and date (if sampled)** |  |

Unit IMPPO241 (J5MX 04) Select and Prepare Raw Materials in Food and Drink Operations

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| **Unit overview** |
| This standard is about the skills and knowledge required to select and prepare raw materials within food and drink manufacturing or supply operations. |

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| **Sufficiency of evidence** |
| There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment. |

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| **Performance criteria** |
| **What you must do:** |
| There must be evidence for **all** Performance Criteria (PC). |
| **Identify Ingredients**   1. Identify the specified ingredients 2. Check quantities according to your instructions and specifications 3. Carry out any calculations necessary to establish quantities of ingredients required to meet production needs   **Select Ingredients**   1. Select ingredients to meet production needs and check their condition for use 2. Isolate and report ingredients of substandard quality, condition or quantity to the relevant personnel 3. Take action where ingredients are not available to source alternative supplies or establish whether alternative ingredients can be utilised where permitted 4. Store and position ingredients ready for further processing 5. Comply with health, safety, food safety and organisational requirements   **Prepare Materials**   1. Check selected ingredients against your instructions and specifications 2. Carry out any blending, modification or treatment of ingredients according to specification requirements 3. Place the ingredients in the correct conditions and label storage containers, where required, ready for further processing 4. Comply with health, safety, food safety and organisational requirements 5. Operate within the limits of your own authority and capabilities |

**Unit IMPPO241 (tbc) Select and Prepare Raw Materials in Food and Drink Operations**

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | | | | | | | |
| **What you must do** | | | | | | | | | | | | |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** | **11** | **12** | **13** |
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**Unit IMPPO241 (J5MX 04) Select and Prepare Raw Materials in Food and Drink Operations**

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| **Knowledge and understanding** | | **Evidence reference**  **and date** |
| **What you must know and understand** | |
| For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning). | |
| 1 | The potential food safety hazards and appropriate control procedures associated with selecting and preparing raw materials |  |
| 2 | How to identify the required materials for processing |  |
| 3 | The importance of selecting the most appropriate materials for processing |  |
| 4 | How to identify and dispose of materials that are not fit for use |  |
| 5 | The requirements for storing food and drink products that are awaiting processing |  |
| 6 | The different methods for preparing raw materials and when they should be used |  |
| 7 | The safety procedures related to the tools used for preparation |  |
| 8 | How to identify and dispose of waste |  |

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# Supplementary evidence

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| **Evidence** | | **Date** |
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| **Assessor feedback on completion of the unit** |
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