

Unit IMPPP124 (J5ML 04) Control the Production of Ready-to-Eat Fresh Produce Products

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)** |  |

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| **Unit overview** |
| This standard is about the skills and knowledge needed for you to control the production of ready-to-eat fresh produce products. |

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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). |
| **Prepare to produce products**   1. Prepare to produce fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. 2. Confirm product specification. 3. Prepare work station to check that conditions are suitable for producing ready-to-eat products. 4. Obtain produce items and other raw materials to meet the required product specification. 5. Take action in response to operating problems. 6. Maintain communication according to organisational procedures.   **Prepare products**   1. Prepare fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. 2. Prepare items of produce according to product specification. 3. Use tools and equipment in accordance with relevant rules and procedures to support production process. 4. Achieve required rate of production. 5. Handle and store products in a manner which maintains quality and condition. 6. Maintain condition of work station throughout the process. 7. Dispose of waste material according to organisational procedures. 8. Make sure the product is transferred to the next stage in the process. 9. Take action in response to operating problems. 10. Maintain communication according to organisational procedures.   **Finish production operations**   1. Finish production of fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. 2. Deal with materials that can be re-cycled or re-worked. 3. Dispose of waste material according to organisational procedures. 4. Make equipment and work station ready for future use, after the completion of the process. 5. Maintain communication according to organisational procedures. 6. Complete all records in accordance with organisational standards. |

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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** | **14** | **15** | **16** | **17** | **18** | **19** | **20** | **21** | **22** |
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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). | |
|  | What the legal and regulatory requirements, organisational health and safety, hygiene and environmental standards and instructions are and what may happen if they are not followed. |  |
|  | The tools and equipment required to support ready-to-eat fresh produce production. |  |
|  | How to obtain and interpret the relevant process and quality specifications. |  |
|  | How to identify commonly used items of fresh produce. |  |
|  | How to prepare and maintain work stations in a condition suitable for ready-to-eat product production. |  |
|  | How to achieve the required product specification. |  |
|  | How to assess the quality of ready-to-eat items. |  |
|  | Why the management of food safety is so important to ready-to-eat product production. |  |
|  | How to deal with a product that is not fit for use. |  |
|  | Common quality problems associated with ready-to-eat product production and their likely causes. |  |
|  | What action to take when the process specification is not met. |  |
|  | The importance of accuracy linked to profitability. |  |
|  | The importance of maintaining product control and traceability. |  |
|  | How ineffective production can lead to wastage and potential customer complaints. |  |
|  | How to dispose of waste according to organisational procedures. |  |
|  | How to deal with operating problems within limits of your own authority and competence and why it is important to work within those limits. |  |
|  | What recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so. |  |

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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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