

Unit IMPSO114 (J5MP 04) Use Knives in Food and Drink Operations

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

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
|  |  |  |

I confirm that the candidate has achieved all the requirements of this unit.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
|  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Countersigning — Assessor’s name****(if applicable)** |  | **Countersigning — Assessor’s signature****(if applicable)** |  | **Date** |
|  |  |  |

I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
|  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Countersigning — Internal verifier’s name****(if applicable)** |  | **Countersigning — Internal verifier’s signature****(if applicable)** |  | **Date** |
|  |  |  |

|  |  |
| --- | --- |
| **External Verifier’s initials and date (if sampled)** |  |

Unit IMPSO114 (J5MP 04) Use Knives in Food and Drink Operations

|  |
| --- |
| **Unit overview** |
| This standard is about the skills and knowledge needed for you to use knives in food and drink operations.  |

|  |
| --- |
| **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. |

This page is intentionally blank

Unit IMPSO114 (J5MP 04) Use Knives in Food and Drink Operations

|  |
| --- |
| **Performance criteria** |
| **What you must do:** |
| There must be evidence for **all** Performance Criteria (PC). |
| 1. Check the specification to determine and select the correct knife for the task in accordance with organisational requirements
2. Select appropriate personal protective equipment according to the specification
3. Check the knife is sharp and in a safe condition to use
4. Use the appropriate grip techniques for the task in accordance with organisational requirements
5. Position self and product for cutting task according to safety regulations and procedures
6. Carry out knife work as detailed in the specification
7. Clean, return and store knives according to specification
8. Carry out sharpening of knife as necessary
9. Follow legal or regulatory requirements, organisational health and safety, hygiene and environmental standards or instructions
 |

**Unit IMPSO114 (J5MP 04) Use Knives in Food and Drink Operations**

|  |  |  |  |
| --- | --- | --- | --- |
| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** |
| **What you must do** |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** |
|  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |

**Unit IMPSO114 (J5MP 04) Use Knives in Food and Drink Operations**

|  |  |
| --- | --- |
| **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 legal or regulatory requirements, organisational health and safety hygiene and environmental standards or instructions |  |
| 2 | Different types of knives for different tasks |  |
| 3 | The structural design of knives and how this relates to their use |  |
| 4 | How poor knife usage can compromise both operative and food safety |  |
| 5 | The consequences of poor knife usage on product quality |  |
| 6 | How productivity can be affected by ineffective use of knives |  |
| 7 | How the position of product and speed of work affects the requirements for personal protective equipment |  |
| 8 | How the product properties affect the requirements of personal protective equipment |  |
| 9 | Different grip techniques for different tasks/products |  |
| 10 | The requirements for different body positions dependent upon the knife operation |  |
| 11 | The benefits of colour coding of knives |  |
| 12 | The process for cleaning knives |  |
| 13 | The hazards associated when using knives |  |
| 14 | Workplace factors that can affect the safe use of knives |  |
| 15 | The purpose of specifications and why it is important to follow them |  |
| 16 | How to sharpen and maintain edge on knife |  |

Unit IMPSO114 (J5MP 04) Use Knives in Food and Drink Operations

# Supplementary evidence

|  |  |
| --- | --- |
| **Evidence** | **Date** |
| 1 |  |  |
| 2 |  |  |
| 3 |  |  |
| 4 |  |  |
| 5 |  |  |
| 6 |  |  |

|  |
| --- |
| **Assessor feedback on completion of the unit** |
|  |