



Unit XXXX 04 (246)

Operate Central Control Systems in Food Manufacture

Unit Summary

This Unit is about managing complex and substantial processes through the operation of a central control system. It covers monitoring the process, responding to alarms and operating the necessary control sequences, as well as overcoming any problems that might arise.

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:

Problem Solving Access 3

- ◆ Plan, organise and complete a simple task.
- ◆ Analyse a simple situation or issue.
- ◆ Review and evaluate a simple problem solving activity.

Problem Solving Intermediate 2

- ◆ Plan, organise and complete a task.
- ◆ Analyse a situation or issue.
- ◆ Review and evaluate a 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: _____

<p>You must be able to</p>	<p>Evidence Requirements</p> <p>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.</p> <p>Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p>	<p>Evidence/Activity Ref No.</p>
<p>1 Use central control systems</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 when using central control systems. (b) Log on if required at the specified time. (c) Monitor the process at the required frequency. (d) Respond to alarms and take appropriate action within the limits of your responsibility. (e) Operate necessary control sequences correctly according to procedures. (f) Accurately complete records. (g) Maintain effective communications. 	<p>Evidence of using central control systems in accordance with workplace procedures</p>	

		Evidence Requirements (cont)	
2	<p>Overcome problems using control systems</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Overcome problems according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Make appropriate alterations to control parameters, auto/manual selection and sequencing as required. (c) Take appropriate corrective action within limits of your authority when problems or possible future problems are identified. (d) Inform those who need to know of any corrective action and its effects. (e) Complete records. (f) Maintain effective communications. 	Evidence of overcoming two types of problems using control systems in accordance with workplace procedures.	

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

Candidate name:		Assessor initials/date
No	Activity	
1		
2		

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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	The legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions and what may happen if they are not followed.	
K2	What the plant and equipment layout is.	
K3	What the process equipment sequences are and what may happen if controls are not sequenced properly.	
K4	What the effect of control systems not performing to specification are on the process and the remedial action to be taken.	
K5	What the alarms in the system are and how to respond to them.	
K6	What could happen if the process is not monitored at the required frequency.	
K7	What may happen if recognised procedures are not followed when sequencing necessary controls.	
K8	What the effect of plant, equipment or services not performing to specification is and the remedial action to be taken.	
K9	What the limits of your own authority and competence are and why it is important to work within them.	
K10	What recording, reporting and communication is needed and how to carry this out correctly and the reasons why it is important to do so.	

Notes/Comments

Assessor signature: _____ **Date:** _____