



## Unit F2KM 04 (249)

## Control Weighing in Food Manufacture

### Unit Summary

This Unit is about weighing food products (eg meat products, cheese) for sale. Weighing is generally automated so you need the skills to mind a weighing machine and to make sure that weighing is accurate and efficient in food and drink manufacturing. If weighing is not efficient and accurate, there may be losses because meat is sold cheaply or because customers feel dissatisfied.

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:*

#### Numeracy Intermediate 2

- ◆ Apply a wide range of numerical skills in everyday and generalised contexts.

#### Problem Solving Intermediate 2

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

***I have completed the requirements of this Unit.***

**Candidate name:** \_\_\_\_\_

**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 weigh food products</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Assemble equipment and materials for weighing following company procedures.</li> <li>(b) Make sure there is a free flow of product for weighing and follow company procedures to deal with any problems.</li> <li>(c) Set up weighing equipment following company procedures.</li> <li>(d) Check that space is available to receive weighed products and follow company procedures to deal with any problems.</li> </ul>	<p>Evidence of preparing to weigh food products in accordance with workplace procedures.</p>	
2	<p>Carry out weighing operations</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Monitor the flow of product for weighing and follow company procedures to deal with any problems.</li> <li>(b) Mind weighing machinery or carry out the weighing operation.</li> <li>(c) Follow company procedures to deal with any variations to company specifications during weighing.</li> <li>(d) Monitor the output of product to the correct place and follow company procedures to deal with any build-up.</li> <li>(e) Identify and dispose of waste and product not meeting customer specifications to the correct place following company procedures.</li> </ul>	<p>Evidence of carrying out weighing operations 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

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		

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<b>You need to know and understand</b>		<b>Evidence</b>
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	The purpose and importance of the process.	
K3	What equipment and tools to use and their correct condition.	
K4	What materials to use and in what quantity.	
K5	How to obtain and interpret the relevant process or ingredient specification.	
K6	What recording, reporting and communication is needed and how to carry this out correctly and the reasons why it is important to do so.	
K7	What action to take when the process specification is not met.	
K8	How to carry out the necessary pre start checks and why it is important to do so.	
K9	How to follow the start up procedures for the process and why it is important to do so.	
K10	How to obtain the necessary resources for the process.	
K11	How to follow work instructions and why it is important to do so.	
K12	Common sources of contamination during processing, how to avoid these and what might happen if this is not done.	
K13	How to operate, regulate and shut down the relevant equipment.	
K14	When it is necessary to seek assistance and how to seek it.	
K15	How to follow the relevant process control procedures and why it is important to do so.	
K16	Different ways to carry out the process.	
K17	How to carry out the process in an efficient manner and why it is important to do so.	
K18	What the limits of your own authority and competence are and why it is important to work within them.	
K19	How to deal with items that can be recycled or re-worked.	
K20	How to dispose of waste correctly and why it is important to do so.	
K21	How to make equipment ready for future use.	

Notes/Comments
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**Assessor signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_