



Unit F2K4 04 (259)

Control Enrobing in Food Manufacture

Unit Summary

This Unit is about controlling enrobing machinery to cover products in food and drink manufacturing. It details the skills required to start up, run and shut down equipment, as well as being able to take the appropriate action should operating problems occur. It is also about working to product specifications and production schedules.

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

- ◆ Analyse a simple situation or issue.
- ◆ Plan, organise and complete a simple task.

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: _____

You must be able to		Evidence Requirements	Evidence/ Activity Ref No.
1	<p>Prepare for enrobing</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 preparing for enrobing. (b) Check the availability of products for enrobing against specifications. (c) Set up enrobing machinery according to specifications. (d) Start up enrobers to specifications and check that it is working correctly. (e) Communicate with others effectively. (f) Deal with problems effectively to maintain schedules. 	<p>Evidence of preparing for enrobing in accordance with workplace procedures.</p>	
2	<p>Carry our enrobing</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when carrying out enrobing. (b) Control the infeed of products for enrobing to specifications. (c) Control the progress of products during enrobing to specifications. (d) Control the output of enrobed products to specifications. 	<p>Evidence of carrying out enrobing in accordance with workplace procedures and taking effective action in response to two operating problems.</p>	

		Evidence Requirements (cont)	.
2 (cont)	<ul style="list-style-type: none"> (e) Correctly deal with substandard or contaminated products. (f) Take effective action in response to operating problems in limits of your own authority. (g) Correctly control transfer of enrobed products to the next processing stage. 		
3	<p>Finish enrobing</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when finishing depositing. (b) Follow procedures to shut down enrobers correctly. (c) Remove and dispose of coatings and product remains correctly. (d) Check and ensure that enrobers are ready for further use. (e) Communicate with others effectively and complete all records and reports. 	Evidence of finishing enrobing 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		
3		

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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	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 out 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 reworked.	
K20	How to dispose of waste correctly and why it is important to do so.	
K21	How to make equipment ready for use.	

Notes/Comments

Assessor signature: _____

Date: _____