

## Unit F2J6 04 (563) Carry Out Process Control of Production in Food Manufacture

#### **Unit Summary**

This Unit is about carrying out process control in food and drink production. Process control monitors and adjusts the production process to make sure that customer or company specifications and expectations are satisfied. Strict process control is essential in ensuring the quality, food safety and consistency in large volume production of food and drink products.

Production processes can change quickly so process control is important to maintain the quality of the products and reduce wastage. You need particular skills to observe and act on how the process is working when you have carried out all the routine checks.

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:

### Communication Access 3

• Produce simple written communication.

#### Problem Solving Intermediate 2

- ♦ Analyse a situation or issue.
- ♦ Plan, organise and complete a task.
- 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:

## Unit F2J6 04 (563)

# **Carry Out Process Control of Production in Food Manufacture**

		Evidence Requirements	
You must be able to		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.  Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>	Evidence/ Activity Ref No.
	Carry out quantitative checking procedures This means you:	Evidence of carrying out quantitative checking procedures in accordance with	
	This means you.	workplace procedures.	
1	(a) Prepare equipment and materials to carry out quantitative checks.		
	(b) Collect the items, products or materials to be checked.		
	(c) Carry out checking procedures following legal and standard operating requirements.		
	(d) Record the results of the checks carried out immediately after each check is completed.		
	(e) Follow standard operating procedures to deal with any problems revealed by the checks.		
	(f) Pass the results of checks to the relevant personnel.		
	Carry out instrumentation checks	Evidence of carrying out instrumentation checks in accordance with workplace	
	This means you:	procedures.	
2	(a) Assemble the equipment and documentation to carry out instrumentation checks.		
	(b) Identify the checks to be made on instruments and when and where they will be checked.		
	(c) Check the instruments are working and take accurate readings.		
	(d) Record readings taken or observations made on the appropriate documentation.		
	(e) Follow standard operating procedures to deal with situations when instrument readings do not meet specifications.		

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#### **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

## Unit F2J6 04 (563)

# **Carry Out Process Control of Production in Food Manufacture**

Candidate name:		Assessor	
No	Activity	initials/date	
1			
2			

# Unit F2J6 04 (563) Carry Out Process Control of Production in Food Manufacture

You n	eed to know and understand	
Evider perfor	Evidence	
K1	Why it is important to validate and check processing and production	
K2	Why the tolerances set are important	
К3	Definition and extent of process controls	
K4	The various quantitative controls	
K5	Why it is important to record information for process control checks	
K6	Information that can be gathered from process control checks and its uses	
K7	Action to be taken when results are out of line with specification	
K8	Instrumentation used in processing operations	
K9	How often instruments are checked and by whom	
K10	Ways to read instruments	
K11	Equipment used in quantitative checking operations	
K12	Preparation of equipment to carry out quantitative checks	
K13	Ways of checking that instruments are working	
K14	Legislation relating to process and production control	
K15	Controls relating to checking operations	

Notes/Comments		
A	Deter	
Assessor signature:	Date:	