

Control weighing in food and drink operations

Overview

This standard covers the skills and knowledge needed to control weighing in food and drink operations and the associated supply chain.

This standard is about weighing food products (e.g. meat products, cheese) in order to price it for sale. Weighing is generally automated so you need the skills to mind a weighing machine and to check that weighing is accurate and efficient. If weighing is not efficient and accurate, there may be losses because the product is sold cheaply or because customers feel dissatisfied. This standard is for you if your job involves weighing food and drink products. You must know how and be able to prepare and control weighing operations. Complying with and understanding legal requirements for weighing, health and safety, food safety and organisational requirements are essential features of this standard.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling weighing in food and drink operations.

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Performance criteria

You must be able to:

Prepare to weigh food products

1. assemble equipment and materials for weighing following company procedures
2. check there is a free flow of product for weighing and follow company procedures to deal with any problems
3. set up weighing equipment following company procedures
4. check that space is available to receive weighed products and follow company procedures to deal with any problems

Carry out weighing operations

5. monitor the flow of product for weighing and follow company procedures to deal with any problems
6. mind weighing machinery or carry out the weighing operation
7. follow company procedures to deal with any variations to company specifications during weighing
8. monitor the output of product to the correct place and follow company procedures to deal with any build-up
9. identify and dispose of waste and product not meeting customer specifications to the correct place following company procedures

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Knowledge and understanding

You need to know and understand:

1. 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
2. the purpose and importance of weighing
3. what equipment and tools to use and their correct condition
4. what materials to use and in what quantity
5. how to obtain and interpret the relevant process or ingredient specification
6. what recording, reporting and communication is needed and how to carry this out
7. what action to take when the process specification is not met
8. how to carry out the necessary pre start checks and why it is important to do so
9. how to follow the start up procedures for weighing and why it is important to do so
10. how to obtain the necessary resources for weighing
11. how to follow work instructions and why it is important to do so
12. common sources of contamination during processing, how to avoid these and what might happen if this is not done
13. how to operate, regulate and shut down the relevant equipment
14. when it is necessary to seek assistance and how to seek it
15. how to follow the relevant process control procedures and why it is important to do so
16. different ways to carry out weighing
17. how to carry out the process in an efficient manner and why it is important to do so
18. what the limits of your own authority and competence are and why it is important to work within them
19. how to deal with items that can be re-cycled or re-worked
20. how to dispose of waste
21. how to make equipment ready for future use

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