

Control slicing and bagging in food and drink operations

Overview

This standard is about the skills and knowledge needed for you to control slicing and bagging in food and drink operations and the associated supply chain.

This standard is about controlling slicing and bagging machinery to slice and bag products in a semi-automated or fully automated food production environment. Machines typically slice and bag products for the mass market but may be set up to slice more specialist products. You need to show that you can competently start up, operate and shut down slicing and bagging machinery, which may be part of a plant line or stand alone equipment. You will need to demonstrate that you can control the infeed and outputs of the machinery to meet production requirements and effectively deal with problems as they arise. Complying with and understanding 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 slicing and bagging.

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Performance criteria

You must be able to:

Prepare machinery

1. check the availability of products for slicing and bagging against your specifications
2. set up slicing and bagging machinery according to specifications
3. start up slicers and baggers to specifications and check that they are working
4. communicate effectively with others
5. deal with problems to maintain schedules

Operate slicing and bagging machinery

6. control the infeed of products for slicing to specifications
7. control the progress of products during slicing and bagging to specifications
8. control the output of bagged products to specifications
9. deal with substandard or contaminated products
10. control transfer of bagged products to the next processing stage

Shut down slicing and bagging machinery

11. check your specifications to time shut down accurately
12. follow procedures to shut down the slicers and baggers
13. remove and dispose of waste and product remains
14. check that slicers and baggers are ready for further use
15. communicate with others
16. complete all necessary documentation

Follow health, safety and hygiene requirements

17. comply with health, safety and hygiene requirements
18. wear the correct personal protective clothing and equipment throughout preparation, production and shutting down operations

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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 slicing and bagging
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 and the reasons why it is important to do so
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 slicing and bagging and why it is important to do so
10. how to obtain the necessary resources for slicing and bagging
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 slicing and bagging
17. how to carry out slicing and bagging 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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