

Overview

This standard covers the skills and knowledge needed for you to control product defrosting in food manufacture and the associated supply chain.

This unit is about the defrosting of food products as part of a food manufacture. It details the skills required to set-up and maintain the defrosting process. It is also about working to organisational product specifications and production schedules. Complying with and understanding health and safety, food safety and organisational requirements are also essential features of this standard.

This standard is for you if you work in food operations and/or supply of food and are involved with controlling the defrosting of food products.

Control product defrosting in food operations

Performance criteria

You must be able to:

Prepare to defrost

1. prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
2. obtain and interpret defrosting specifications
3. prepare defrosting facilities into a condition suitable for receiving product
4. obtain frozen product according to requirements of the defrosting specification
5. take effective action in response to operating problems
6. maintain effective communication

Control defrosting

7. operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
8. establish product in defrosting facility
9. establish, monitor and maintain defrosting process according to defrosting specification
10. handle and store product in a manner which maintains quality and condition
11. maintain condition of work area throughout process
12. remove defrosted product from defrosting facility and transfer to the next stage in the process
13. take effective action in response to operating problems
14. maintain effective communication

Finish defrosting process

15. finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
16. dispose of waste material according to organisational procedures
17. make equipment and work area ready for future use, after the completion of the process
18. maintain effective communication
19. complete all necessary documentation

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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 methods used to defrost
3. the facilities and services required to defrost
4. how to obtain and interpret the defrosting specifications
5. how to prepare defrosting facilities for operation
6. the process requirements of defrosting operations
7. how and why it is important to monitor the defrosting process
8. how defrosted product should be handled to maintain condition and quality
9. how to assess the quality of frozen and defrosted products
10. causes of poor quality frozen products
11. what action to take when the process specification is not met
12. how to dispose of waste
13. common quality problems and their likely causes
14. labelling and traceability relevant to defrosting
15. the limits of your own authority and competence and why it is important to work within those limits
16. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

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