

## Prepare sauces/marinades by hand in food operations

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### Overview

This standard covers the skills and knowledge needed for you to prepare sauces/marinades by hand in food operations and the associated supply chain.

This standard is about the preparation of fresh sauces or marinades for use in food manufacture. It relates to the preparation of sauces or marinades, combining raw materials according to specified recipes. It details the skills required to setup and maintain the brining process. It is also about working to 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 manufacture and/or supply operations and are involved in preparing sauces/marinades by hand in food operations.

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**Performance criteria**

You must be able to:

**Prepare to mix**

1. prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
2. obtain and interpret brining specification
3. prepare equipment and associated work areas into a suitable condition
4. set-up and check the accuracy of weighing equipment
5. obtain and prepare raw materials of required quality according to specification
6. take effective action in response to operating problems
7. maintain effective communications

**Prepare mix**

8. operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
9. accurately measure required quantities of raw materials according to specification
10. add raw materials to mix in correct sequence according to operating instructions
11. mix raw materials to achieve required product specification
12. handle raw materials in a manner which maintains quality and condition
13. test quality and consistency of mix
14. check that mix is transferred to the next production stage
15. take effective action in response to operating problems
16. maintain effective communication

**Finish mixing process**

17. finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
18. dispose of waste material according to organisational procedures
19. make equipment and work area ready for future use, after the completion of the process
20. maintain effective communication
21. 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. how sauces/marinades are used within food manufacture
3. the facilities and equipment required to prepare sauces
4. how to assess the quality of raw materials
5. the importance of raw material quality to sauce/marinade production
6. how to mix sauces/marinades
7. the importance of accurately following recipes
8. how to set-up and ensure accuracy of weighing equipment
9. how to test the quality and consistency of sauces/marinades
10. how to prepare facilities and equipment for operation
11. how sauce/marinade quality can impact on final product quality
12. how raw materials should be handled to maintain condition and quality
13. what action to take when the process specification is not met
14. how to dispose of waste
15. common quality problems and their likely causes
16. labelling and traceability relevant to sauce/marinade
17. the limits of your own authority and competence and why it is important to work within those limits
18. 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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