

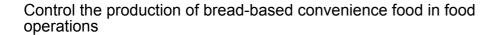
Control the production of bread-based convenience food in food operations

### **Overview**

This standard is about the skills and knowledge required to control the production of bread based convenience food within food and drink manufacturing or supply operations.

This standard is about controlling the assembly of bread-based convenience foods for large-scale production. This could include a variety of bread-based convenience foods, such as pizzas, sandwiches or wraps. It sets out the skills required to prepare for, carry out and finish the production of bread-based convenience foods. This includes operating the necessary equipment as well as meeting product specifications and production schedules.

This standard is for you if you carry out operative tasks surrounding the production of bread-based convenience foods in a manufacture environment.





#### Performance criteria

#### You must be able to:

# Prepare for the production of bread-based convenience foods

- 1. operate to the legal or regulatory requirements, the organisational health and safety, food safety and environmental standards and instructions when preparing for the production of bread-based convenience foods
- 2. check product specifications at the right time
- 3. set up equipment according to specification
- 4. check that the correct materials are in stock and fit for use
- 5. take effective action in response to operating problems
- 6. maintain effective communication
- 7. complete all necessary documentation in line with organisational requirements

### Carry out the production of bread-based convenience foods

- 8. meet the legal or regulatory requirements, the organisational health and safety, food safety and environmental standards and instructions when carrying out the production of bread-based convenience food
- 9. use equipment and check that it is supplied with materials and services
- 10. achieve the required output to the correct specification
- 11. perform any necessary quality checks
- 12. check the product is correctly transferred to the next stage of production
- 13. take effective action in response to operating problems within the limits of your responsibility
- 14. maintain effective communication
- 15. complete all necessary documentation in line with organisational requirements

#### Finish the production of bread-based convenience foods

- 16. check specifications to time the shut down accurately
- 17. follow procedures to shut down equipment
- 18. deal with items that can be re-cycled or reworked
- 19. dispose of waste
- 20. make equipment ready for future use after completion of the process
- 21. maintain effective communication
- 22. complete all necessary documentation in line with organisational requirements



# Control the production of bread-based convenience food in food operations

# Knowledge and understanding

You need to know and understand:

- 1. the potential food safety hazards and appropriate control procedures associated with the production of bread-based convenience foods
- 2. how to operate the required machinery in a way that is safe and efficient
- 3. how to follow the start up procedures for the process and why it is important to do so
- 4. how to interpret product recipes and specifications
- 5. what and where the quality control checks are in the production process
- 6. what to do when product specifications are not met
- 7. the importance of separating vegetarian and non-vegetarian products
- 8. the importance of traceability of ingredients
- 9. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so
- 10. what the limits of your own authority and competence are and why it is important to work within them
- 11. how to shut down the relevant equipment
- 12. how to deal with items that can be re-cycled or re-worked
- 13. how to dispose of waste
- 14. how to make equipment ready for future use

# IMPPO243



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