

Carry out testing in food and drink operations

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**Overview**

This standard covers the skills and knowledge for carrying out quality tests on food and drink samples. You need to check and prepare equipment and the environment for testing; prepare test samples; conduct tests; and record test results. You also need to interpret test results and maintain the integrity of samples.

This standard is relevant to you if your role requires you to carry out quality testing on samples in food and drink operations.

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### Performance criteria

You must be able to:

1. confirm the specification for testing in accordance with organisational requirements
2. confirm that the documentation is available for carrying out quality tests on food and drink samples
3. check that testing equipment is calibrated and in a serviceable condition and identify and report unserviceable equipment
4. confirm that all required resources are available and prepared for use
5. check the relevant controlled conditions are in place for testing
6. confirm that the correct sample has been selected for testing
7. confirm the integrity of samples
8. carry out tests in line with specification
9. follow procedures to prevent cross contamination of samples
10. follow procedures to record relevant information and data
11. record, investigate and report deviations from expected results to relevant person(s)
12. record any necessary corrective actions
13. clean and store equipment and materials to be re-used
14. handle and dispose of other equipment and materials
15. restore the working area to an appropriate condition
16. store or dispose of sample according to procedure
17. follow current legal and regulatory requirements for hygiene and environmental standards or instructions

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### Knowledge and understanding

You need to know and understand:

1. the relevant legal and regulatory requirements, hygiene and environmental standards and instructions
2. the consequences of not meeting relevant legal and regulatory requirements
3. why standard operating procedures are important and how to use them for maintaining quality
4. how to prepare testing equipment safely
5. features of testing equipment and calibration tests that may be required
6. how to carry out calibration checks on equipment
7. why it is important to ensure the fitness for purpose and serviceability of equipment
8. why it is important to report defective equipment
9. how to identify suitable samples for testing
10. how to check types of testing and integrity of samples and why this is important
11. how to safely store and sample preparation methods
12. how to dispose of testing materials safely
13. reporting procedures and actions to take for product non-compliance
14. how to calculate test results
15. how to assess product against key factors in product specifications using approved methods
16. acceptable levels of tolerance in quality interpretation and decision-making
17. why it is important to keep records of assessment
18. how to make recommendations for corrective actions and what might happen if this is not done
19. how to access and interpret product specifications
20. how to ensure there is no cross contamination of samples/tests
21. how to use organoleptic testing

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