

Carry out fresh produce handling and quality

Overview

This standard is about the skills and knowledge needed for you to carry out fresh produce handling and quality.

You will need the skills and knowledge to handle fresh produce so that the techniques and methods you apply avoid damaging the product and maintain the quality demanded by customers and consumers.

You should be aware of factors that affect product quality including foreign bodies, chemicals, allergens, assessment of raw materials, government guidelines for salt and sugar and any legislative requirements.

You will need to understand how growing conditions and farming practices can impact on the quality of fresh produce. You will also need the skills and knowledge to work to organisational product specifications and production schedules.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in production operations.

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Performance criteria

You must be able to:

1. use the personal protective equipment according to procedures
2. check product quality in accordance with the specified methods and procedures
3. compare the results of quality checks against required standards
4. record the results of quality checks according to specification
5. bring product back into specification within the limits of your authority or escalate to appropriate level
6. communicate the results of quality checks and any actions taken to the relevant people in a timely manner
7. complete records in accordance with organisational requirements
8. follow the current legal and regulatory requirements for hygiene and environmental standards or instructions
9. identify ways of reducing damage and spoilage of fresh produce
10. identify ways of maintaining quality of fresh produce when handling takes place
11. measure the external quality of fresh produce
12. assess the internal quality of fresh produce
13. use organoleptic techniques to assess fresh produce quality
14. maintain temperature according to product specifications
15. identify the types of seasons and countries of origin that can affect handling and quality requirements of fresh produce
16. identify different types of packaging used to maintain product quality
17. identify Maximum Residue Levels (MRL) in different types of fresh produce products

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Knowledge and understanding

You need to know and understand:

1. what the common forms of fresh produce contamination are caused by farming methods
2. how growing conditions can affect quality of fresh produce
3. how quality is influenced by the amount of time fresh produce is in the supply chain
4. what the common causes of damage are
5. what the common causes of spoilage are
6. the measures that are taken to limit spoilage
7. how fresh produce must be handled if quality is to be maintained
8. the limitations of produce handling methods
9. how a good manufacturing practice helps to maintain product quality
10. what methods are used to measure the external quality of fresh produce
11. how do these methods measure the external quality of fresh produce
12. the destructive methods used to assess the internal quality of fresh produce
13. the non-destructive methods used to assess the internal quality of fresh produce
14. what organoleptic quality assessment techniques are
15. how organoleptic quality assessment techniques are carried out
16. the impact temperature control has on fresh produce quality
17. why time and temperature control during production is essential to quality
18. how product handling systems are designed to maintain product quality
19. what product shelf life is and how it is established for items of produce
20. the legal and company regulations affecting the production of fresh produce
21. how seasons and country of origin can affect the handling and quality requirements of fresh produce
22. how product quality is maintained throughout the supply chain
23. how different types of packaging are used to maintain the quality of fresh produce
24. key performance indicators and their role in the maintenance of

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quality

25. how use by dates, best before dates and average weights relate to quality
26. the impact that poor handling can have on profitability
27. how legislation controls the supply and quality of fresh produce is relevant to use by dates
28. how legislation affects best before dates in the supply and quality of fresh produce
29. how legislation affects average weights in the supply and quality of fresh produce
30. what are Maximum residue levels (MRL)
31. how MRL relate to the safety of fresh produce
32. the legal requirements when handling disease insects found in the handling process

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