

Control fresh produce drying operations

Overview

This standard is about the skills and knowledge needed for you to control fresh produce drying operations.

You will need the skills and knowledge to operate drying equipment as this is essential to maintaining the quality of the final product. You will need the skills and knowledge to set-up and dry fresh produce. You will also need the skills and knowledge to work to organisational product specifications and production schedules.

You will also need the knowledge to control food and drink automated processes in manufacturing, to obtain and interpret processes and production specification, carry out checks at start-up, during operation and shutdown as well as know how to and when to report on operations.

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:

Prepare for drying

1. prepare to dry fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
2. confirm drying specification
3. set-up equipment according to drying specification
4. make sure that produce of required specifications is available and fit for use
5. make sure that services meet requirements
6. start up the equipment and check that it is running to specification
7. take action in response to operating problems
8. maintain communication according to organisational procedures

Control machine drying

9. control machine drying according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
10. make sure that the plant is supplied with produce and services
11. establish, monitor and maintain drying process according to specification
12. achieve the required output to the agreed specification
13. make sure the product is transferred to the next stage in the manufacturing operation
14. take action in response to operating problems within the limits of your responsibility
15. maintain communication according to organisational procedures

Finish drying operations

16. finish drying fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
17. check the specifications to time shut down
18. shut down equipment in accordance with organisational procedures
19. deal with items that can be re-cycled or reworked
20. dispose of waste in accordance with organisational requirements

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21. make equipment ready for future use after completion of the process
22. maintain communication according to organisational procedures
23. complete all records in accordance with organisational standards

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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 purpose and importance of grading fresh produce
3. what equipment and tools to use and their condition
4. what materials to use and in what quantity
5. how to obtain and interpret the relevant process or ingredient specification
6. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so
7. what action to take when the process specification is not met
8. how to carry out the necessary pre start checks and why it is important to do so
9. how to follow the start up procedures for grading fresh produce and why it is important to do so
10. how to obtain the necessary resources for grading fresh produce
11. how to follow work instructions and why it is important to do so
12. common sources of contamination during processing, how to avoid these and what might happen if this is not done
13. how to operate, regulate and shut down the relevant equipment
14. when it is necessary to seek assistance and how to seek it
15. how to follow the relevant process control procedures and why it is important to do so
16. different ways to carry out fresh produce grading
17. how to carry out fresh produce grading in an efficient manner and why it is important to do so
18. what the limits of your own authority and competence are and why it is important to work within them
19. how to deal with items that can be re-cycled or re-worked
20. how to dispose of waste
21. how to make equipment ready for future use

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