

Overview

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

You will need the skills and knowledge to use equipment to remove the skins of fresh produce. The operation of peeling equipment is essential to maintaining the quality of the final product. You will need the skills and knowledge to set-up and skin 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 check 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.

Control fresh produce peeling operations

Performance criteria

You must be able to:

Prepare for peeling

1. prepare to peel fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
2. check product specifications at the right time
3. set-up equipment according to 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 peeling

9. peel fresh produce 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 peeling 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 peeling operations

16. finish peeling 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. follow procedures to shut down equipment
19. deal with items that can be re-cycled or reworked
20. dispose of waste in accordance with organisational requirements
21. make equipment ready for future use after completion of the

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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 fresh produce peeling
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 peeling fresh produce and why it is important to do so
10. how to obtain the necessary resources for peeling 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 peeling
17. how to carry out fresh produce peeling 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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Developed by	NSAFD
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Version Number	2
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Date Approved	January 2018
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Indicative Review Date	January 2024
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Validity	Current
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Status	Original
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Originating Organisation	Improve
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Original URN	IMPPP118S, IMPPO222 (knowledge)
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Relevant Occupations	Engineering and manufacturing technologies; Manufacturing technologies; Process Operatives; Process, Plant and Machine Operatives; Plant and Machine Operatives
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Suite	Fresh Produce
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Keywords	Food; drink; manufacturing; fresh produce; peel; skin
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