

Control fresh produce ripening operations

Overview

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

You will need the skills and knowledge to load produce into ripening facilities and then maintain them under the conditions that are necessary for ripening. The operation of ripening facilities is essential to maintaining the quality of the final product. You will need the skills and knowledge to set-up and maintain the ripening process. You will need to collect and report management information.

You will also need the skills and knowledge to work to organisational product specifications and production schedules.

You will need to understand the principles of fresh produce ripening if you are involved in the supply of fruit. It includes understanding the role of ripening in the supply chain for both imported product and product that is grown in the UK. You will also need to know and understand the use of controlled ripening of fresh produce

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

Performance criteria

You must be able to:

Establish and maintain produce in a ripening facility

1. maintain fresh produce in a ripening facility in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
2. obtain ripening specification
3. prepare ripening facility to check there is a hygienic working condition suitable for receiving produce
4. assess condition and quality of produce
5. prepare produce and load into ripening facility according to specification
6. optimise the ripening process by ensuring effective environment conditions within the ripening facility
7. observe, measure and report on ripening
8. identify and report incidences where ripening is not happening according to specification
9. maintain records of the ripening process

Unload ripening facilities

10. unload fresh produce in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
11. facilitate the cooling process to prepare for unloading
12. unload produce in a manner which maintains quality
13. establish produce in clean storage, in preparation for dispatch
14. clean ripening facility into a hygienic condition
15. maintain communication according to organisational procedures
16. maintain records of ripening 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. how and why produce is ripened
3. the ripening specifications of various products and how these vary according to seasonality
4. countries of origins, seasons and varieties
5. how and why produce is prepared for ripening
6. pre-ripening stowage and treatments
7. how to access condition and quality of pre-ripened produce
8. how the pre-ripened condition of the produce can impact on the ripening process
9. the facilities used to ripen produce and how they are loaded and used to optimise the ripening process
10. the ripening facilities that are needed to support the ripening process
11. the environmental conditions required for ripening and cooling
12. how packaging, spacing, airflow, temperature, ventilation, artificial enhancers and product mix can aid/inhibit the ripening process
13. how to monitor and maintain the ripening process
14. how to measure ripeness in fresh produce and identify quality issues
15. how the ripening process can impact on product quality issues
16. how to handle post ripened produce
17. the importance of ripening linked to profitability
18. the importance of maintaining product control and traceability during ripening operations
19. the destructive and non destructive monitoring techniques used with ripened fresh produce
20. how ineffective ripening can lead to wastage and potential customer complaints
21. the storage conditions required to maintain the quality of ripened produce
22. how to dispose of waste according to organisational procedures
23. the limits of your own authority and competence and why it is important to work within those limits
24. what recording, reporting and communication is needed, how to

carry this out and the reasons why it is important to do so

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