

Control the fresh produce handling systems

Overview

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

You will need to prepare for maintenance of plant and equipment and undertake maintenance of food and drink manufacturing plant and equipment where fresh produce is handled. You will need the skills and knowledge to work safely, in the optimum time, using the correct tools, equipment and materials, and carrying out maintenance in accordance with statutory and organisation procedures for handling fresh produce.

You will need to understand the principles of fresh produce handling so that the systems used avoid damaging the product and maintain the quality demanded by customers and consumers.

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:

Plan maintenance activities

1. access relevant information and instructions, interpret and evaluate them for impact on operations
2. prioritise your work activities to achieve the optimum productivity within the limits of your own contribution

Prepare for maintenance activities

3. identify what resources will be required and check that they are available and fit for use
4. access and prepare the work area in a manner which promotes safe working practices

Communicate your plans to the relevant people

5. check that maintenance activities are authorised
6. communicate with your managers and colleagues using both spoken and written communication methods
7. complete the necessary documentation and process it
8. monitor and adhere to hygiene, health and safety and environmental procedures
9. check that maintenance activities are undertaken using correct tools, materials, equipment and techniques
10. identify defects and discrepancies in components and take the necessary corrective action
11. minimise the wastage of consumable items and other materials and dispose of non-reusable materials

Report on maintenance activities

12. leave plant and equipment safe, tidy and fit for future use
13. check that work which cannot be completed within the agreed schedule is recorded and reported to the relevant people
14. evaluate maintenance activities for effectiveness, seek areas for improvement, and make recommendations to the relevant people
15. maintain spoken and written communication with your managers and colleagues
16. complete the necessary documentation and process it in

accordance with organisational requirements

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Knowledge and understanding

You need to know and understand:

1. the different handling systems used to handle different types of fresh produce
2. the personal protective equipment required
3. the different handling requirements of specific fresh produce
4. the advantages and disadvantages of different handling systems
5. the utilities and costs associated with different handling systems
6. why it is important to match handling systems to the handling requirements of fresh produce
7. how to match handling systems to the specific requirements of the fresh produce
8. how handling systems can contaminate and cause physical damage to fresh produce
9. how product handling systems are designed to maintain product quality
10. the impact that handling systems can have on product shelf life
11. why additives are used in fluid transfer systems
12. the key differences between additives used in fluid transfer systems
13. the different types of packaging used in the handling process
14. the key differences between storage systems used during the handling of fresh produce
15. why it is important to maintain labelling, identification and traceability throughout the handling process
16. potential causes of waste and their control during handling

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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	IMPEM105S, IMPPP135K
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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; handling
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