

Control the non-invasive testing of produce

Overview

This standard is about the skills and knowledge needed for you to control the non-invasive testing of produce.

You will need the skills and knowledge to test produce as this is essential to determining the quality of the fresh produce items that are sold whole to the consumer. You will also need the skills and knowledge to set-up and test 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:

Prepare to test

1. prepare to test fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
2. confirm testing specification and protocols for sampling of fresh produce
3. prepare the work area into a condition suitable for receiving produce
4. confirm raw material suitability
5. maintain communications according to organisational procedures

Test quality of product

6. test the quality of fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
7. confirm that a representative sample has been taken
8. use test equipment to test fresh produce according to required quality requirements
9. achieve required rate of testing
10. handle produce in a manner which maintains quality and condition
11. maintain condition of work area throughout the grading process
12. take action in response to operating problems
13. maintain communication according to organisational procedures

Finish testing operations

14. finish testing fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
15. make equipment and work station ready for future use after the completion of the process
16. maintain communication according to organisational procedures
17. make recommendations for future non-invasive testing procedure and protocols
18. 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. why non-invasive testing is used in the fresh produce sector
3. the facilities and equipment required to complete non-invasive testing
4. how to obtain and interpret quality specifications
5. how to identify fresh produce requirements of non-invasive testing
6. how to prepare and maintain work areas used for testing
7. the equipment used in non-evasive testing and its set-up
8. the specialist requirements of non-invasive testing on types of fresh produce
9. how to assess and grade the quality of fresh produce using non-invasive techniques
10. common quality problems, their likely causes and how they are identified
11. how to interpret the results of basic non-invasive tests
12. how to deal with errors caused in the event of non-invasive test results showing non standard results
13. how to respond to non-invasive test specification errors
14. what action to take when the quality specification is not met
15. how to deal with operating problems within limits of your own authority and competence and why it is important to work within those limits
16. 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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