

Overview

This standard is about the skills and knowledge needed for you to design and develop fresh produce products.

You will need the skills and knowledge to research production techniques and materials. You will need the skills and knowledge to test and evaluate these designs, techniques and materials to establish whether they can satisfy customer need. 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.

Performance criteria

You must be able to:

Research designs, techniques and materials

1. review and understand the customer requirements for design and development
2. formulate and record structured ideas for outline design and development
3. research records and information and identify useful design features, production techniques and materials
4. select designs, techniques and materials for evaluation

Test and evaluate designs, techniques and materials

5. apply a range of testing methods to test designs, techniques and materials
6. evaluate designs, techniques and materials and record findings
7. present the results of your evaluation for approval
8. comply with health, safety, food safety and organisational requirements

Prepare product specification

9. identify and collate information and data to inform the product specification
10. produce a product specification which meets customer requirements
11. check that the product specification meets organisational requirements including those for health, safety and food safety
12. present the product specification for approval and storage

Knowledge and understanding

You need to know and understand:

1. to what standards of health and safety and food safety you are required to work to
2. why it is important to design products to meet specified food safety requirements
3. the characteristics of fresh produce and the opportunities available for product development
4. the processes being tested and the expected outcome from the process
5. market/customer demands in respect of produce
6. the methods used to research information for designs, techniques and materials
7. the formulation and recording of design and development ideas
8. applications and limitations of production techniques and materials
9. the tools and equipment required to apply production techniques and materials
10. the application of testing methods
11. why it is essential that the management of food safety is considered as part of product design
12. how to record research findings
13. the methods available to test designs, techniques and materials
14. how to construct and present a product specification
15. how copyright controls the design and development of products

Design and develop fresh produce products

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