

Manage the long term storage of fresh produce

Overview

This standard is about the skills and knowledge needed for you to manage the long term storage of fresh produce.

You will need the skills and knowledge to both supervise the establishment of produce in long term storage, the on-going management of produce in storage and check that the storage maintains the quality and condition of the produce. You will need the skills and knowledge to organise the facilities and support those who are involved with the operations that are essential to the on-going management of storage. 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:

Supervise the establishment of fresh produce in long term storage

1. supervise long term storage of fresh produce according to legal or regulatory requirements, organisational health and safety, hygiene and environmental standards and instructions
2. specify storage requirements for fresh produce
3. organise the resources required to complete planned storage
4. check that storage facilities are prepared and ready for the receipt of fresh produce
5. assess the characteristics of fresh produce to verify suitability for long term storage
6. monitor the preparation and loading of produce to check that the required storage conditions can be achieved
7. establish required environmental conditions within storage

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8. manage long term storage of fresh produce according to legal or regulatory requirements, organisational health and safety, hygiene and environmental standards and instructions
9. organise the collection of management information to monitor produce quality and environmental conditions within storage
10. check for on-going compliance with required storage requirements
11. investigate potential or actual variations from planned storage, and take action to minimise their impact
12. control the un-loading of produce from storage
13. maintain records of storage to enable traceability

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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 role of long term storage in the fresh produce sector
3. how to determine storage specifications for produce
4. how the storage specification is influenced by marketing strategy
5. the quality requirements for the produce to be placed in long term storage
6. the characteristics of produce suitable for storage
7. how to assess the quality of fresh produce
8. how produce needs to be prepared ready for long term storage
9. the design, layout and operation of storage facilities
10. the environmental conditions required to support long term storage and how these are provided by storage facilities
11. the production capabilities and characteristics of the storage facilities in operation
12. the processes used to gather management information about storage
13. why it is important to check the on-going compliance with required storage conditions
14. problem solving techniques used to investigate both potential or actual variations from planned storage
15. the actions to take to correct any variations from planned storage
16. the resources required to support long term storage
17. how to control the dispatch of produce from storage
18. the reasons for keeping records and the importance of their accuracy

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