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## Overview

This standard is about the skills and knowledge needed for you to prepare tools and equipment for use in food and drink operations.

You will need the skills and knowledge to obtain tools and equipment from storage or cleaning areas in readiness for production work to a schedule and to set up tools and equipment ready for the start of production. You will need the skills and understanding to safely prepare tools and equipment and recognise and understand hazards involved in setting them up for use.

This standard is appropriate to those working in food and drink operations that are required to prepare tools and equipment.

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## Performance criteria

*You must be able to:*

1. obtain tools and equipment that are appropriate to the scheduled food and drink operations
2. check that tools and equipment are undamaged, clean and fit for purpose
3. select and use personal protective equipment and clothing according to procedures
4. prepare and set up tools and equipment according to the production schedule requirements
5. adjust the required tools and equipment to the settings required for the start up of production
6. take action to deal with problems outside your own area of responsibility
7. complete all records within agreed timescales
8. follow legal and regulatory, health and safety, hygiene and environmental standards and instructions

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## Knowledge and understanding

*You need to know and understand:*

1. the relevant legal and regulatory, health and safety, hygiene and environmental standards and instructions and what might happen if they are not met
2. the importance of only using equipment and tools you are trained to use
3. why it is important to identify hazards and take the necessary precautions to avoid them
4. the range of tools and equipment used for the food and drink operations and their appropriate use
5. the purpose of personal protective equipment and clothing
6. how to source and read production schedules and other relevant production documentation
7. the importance of obtaining and preparing tools and equipment in advance of production start up
8. the effect on yield of incorrect or poorly prepared tools
9. routine checks and maintenance requirements
10. the problems that can occur because of broken or faulty equipment and tools
11. reporting procedures for faulty or broken equipment and tools
12. the limits of your own authority and why it is important to work within them

IMPSO110

Prepare tools and equipment for use in food and drink operations



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**Suite** Support Operations in Food and Drink Operations

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