
Overview

This standard is about contributing to the care and effective operation of plant and equipment in order to minimise machine down time and facilitate optimum production.

It covers preparing for the maintenance of plant and equipment and undertaking maintenance of plant and equipment. Working safely, in the optimum time, using correct tools, equipment and materials, and carrying out maintenance in accordance with statutory and organisational procedures are essential features of this standard.

This standard applies to you if you work within the processing, technical or engineering area of food and drink operations.

Performance criteria

You must be able to:

1. monitor and adhere to hygiene, health and safety and environmental procedures
2. access relevant information and instructions, interpret them and evaluate them for impact on operations
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 accordance with organisational procedures
5. prioritise your work activities to achieve optimum productivity within the limits of your own contribution
6. check that maintenance activities are authorised
7. check that maintenance activities are undertaken using correct tools, materials, equipment and techniques in accordance with organisational procedures
8. identify defects and discrepancies in components and take the necessary corrective actions in accordance with organisational procedures
9. minimise the wastage of consumable items and other materials and dispose of non-reusable materials in accordance with organisational procedures
10. evaluate maintenance activities for effectiveness, seek areas for improvement and make any recommendations for improvements in accordance with organisational procedures
11. check that work which cannot be completed within the agreed schedule is recorded and reported in accordance with organisational procedures
12. establish and maintain spoken and written communication with managers and colleagues
13. complete documentation in accordance with organisational procedures
14. leave plant and equipment safe, tidy and fit for future use in accordance with organisational procedures

Knowledge and understanding

You need to know and understand:

1. what the standards of health and safety and hygiene that you are required to work to are and why it is important that you do so
2. the environmental procedures that you are required to work to and why it is important that you do so
3. what the limits of your own authority and competence are and why it is important to work within them
4. what the lines and methods of communication are and why it is important to use them
5. what the documentation requirements are and why it is important to meet them
6. what the relevant plant and equipment operating systems are and what the maintenance needs are
7. how to access information and resources
8. what to do in situations where the resources are not available or are not fit for use
9. what the possible implications of not undertaking maintenance are
10. what impact maintenance may have on operations
11. what standards of health and safety and hygiene you are required to work to are and why it is important to do so

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Contribute to the maintenance of plant and equipment in food and drink operations



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