

Sculpt fresh produce by hand

Overview

This standard is about the skills and knowledge needed for you to sculpt fresh produce by hand. You will need the skills and knowledge to use knives to sculpt and shape. You will need the skills and knowledge to use cutting tools and handle produce which is essential to maintaining the appearance and quality of the final product. You will need the skills and knowledge to set-up and sculpt items of fresh produce in a range of different forms. 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 sculpt fresh produce

1. prepare to sculpt fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
2. confirm process specification
3. prepare your work station to check conditions are suitable for hand sculpting
4. obtain tools and equipment required to support sculpting process
5. sharpen knives into a condition suitable for achieving required production specification
6. obtain produce to meet required process specification
7. take action in response to operating problems
8. maintain communication according to organisational procedures

Sculpt fresh produce

9. sculpt fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
10. sculpt produce to achieve required yield and quality requirements
11. achieve required appearance
12. achieve required rate of production
13. handle and store sculpted products in a manner which maintains quality and condition
14. maintain condition of work station throughout the process
15. dispose of waste material according to organisational procedures

16. sharpen knives as required to maintain their effectiveness as a cutting tool
17. make sure the product is transferred to the next stage in the process
18. take action in response to operating problems
19. maintain communication according to organisational procedures
- Finish sculpting operations
20. finish sculpting fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
21. deal with materials that can be re-cycled or re-worked
22. dispose of waste material according to organisational procedures
23. make equipment and work station ready for future use, after the completion of the process
24. maintain communication according to organisational procedures
25. complete all records according to 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. the personal protective clothing that is required to support hand

sculpting

3. the tools and equipment required to support hand sculpting
4. how to sharpen, maintain and store knives
5. how to obtain and interpret the relevant process specifications
6. how to identify commonly sculpted fresh produce
7. how to form a range of sculpted products using hand tools
8. how to prepare and maintain work stations in a condition suitable

for hand sculpting

9. how to cut/sculpt to achieve the required product specification
10. how to assess the quality of both whole and sculpted produce
11. how to deal with product that is not fit for use
12. common quality problems associated with hand sculpting and

their likely causes

13. the importance of accurate sculpting linked to profitability
14. what action to take when the process specification is not met
15. what by-products from the process can be reworked and recycled

16. the importance of maintaining product control and traceability

during sculpting

17. how ineffective sculpting can lead to wastage and potential customer complaints

18. how to dispose of waste according to organisational procedures

19. how to deal with operating problems within limits of your own authority and competence and why it is important to work within those limits

20. 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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