

Manage the fresh produce ripening process

Overview

This standard is about the skills and knowledge needed for you to manage the fresh produce ripening process. You will need the skills and knowledge to set-up and control the ripening process. It is important to understand why the operation of ripening facilities is essential to maintaining the quality of the final product. You will also need the skills and knowledge to work to organisational product specifications and production schedules. You will need to understand the principles of fresh produce ripening if you are involved in the supply of fruit. It includes understanding the role of ripening in the supply chain for both imported product and product that is grown in the UK. You will also need to know and understand the use of controlled ripening of fresh produce. This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in production operations.

Manage the fresh produce ripening process

Performance criteria

You must be able to:

1. check that work is completed according to regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
 2. obtain the forecasted ripening requirements
 3. implement advanced ripening trials to detect potential quality issues
 4. organise the facilities and resources required to complete forecasted ripening
 5. communicate the requirements of the ripening process to all those involved in its implementation
 6. check that produce is established within the ripening facilities under the required environmental conditions
 7. monitor and maintain the ripening process to achieve required forecasted ripening
 8. collect management information to demonstrate performance of ripening process, and to manage the ripening process
 9. check that working practices maintain the quality of produce throughout the ripening process
 10. investigate potential or actual variations from forecasted ripening and take action to minimise disruption to the ripening process
 11. organise the storage and rotation of ripened produce

Manage the fresh produce ripening process

12. minimise and control the disposal of waste according to organisational procedures
13. maintain records of the ripening process

Manage the fresh produce ripening process

Knowledge and understanding

You need to know and understand:

1. how to check that legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions are followed
 2. how and why produce is ripened
 3. how to plan ripening based on forecasts
 4. how countries of origin, varieties and seasonality can affect the yield
 5. the ripening process and the facilities that are used to support its implementation
 6. how the design of ripening facilities provide the environmental conditions required to support ripening
 7. the production capabilities and characteristics of the ripening facilities in operation
 8. the storage, handling and preparation requirements of un-ripe produce
 9. the resources required to support the ripening process including people, equipment, power and storage
 10. how to monitor and maintain the ripening process to achieve forecasted ripening
 11. the environmental conditions required for ripening
 12. how the condition of the produce can impact on the ripening

Manage the fresh produce ripening process

process

13. how to identify ripeness in fresh produce

14. how to investigate potential or actual variations from planned ripening, and actions that can be taken to minimise disruption to the ripening process

15. the storage, handling and packaging requirements of ripe produce

16. how to minimise and control the disposal of waste according to organisational procedures

17. 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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