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## Overview

This standard is about the skills and knowledge required to control the production of bread based convenience food within food and drink manufacturing or supply operations.

This standard is about controlling the assembly of bread-based convenience foods for large-scale production. This could include a variety of bread-based convenience foods, such as pizzas, sandwiches or wraps. It sets out the skills required to prepare for, carry out and finish the production of bread-based convenience foods. This includes operating the necessary equipment as well as meeting product specifications and production schedules.

This standard is for you if you carry out operative tasks surrounding the production of bread-based convenience foods in a manufacture environment.

## Performance criteria

### *You must be able to:*

1. operate to the legal or regulatory requirements, the organisational health and safety, food safety and environmental standards and instructions when preparing for the production of bread-based convenience foods
2. check product specifications at the right time
3. set up equipment according to specification
4. check that the correct materials are in stock and fit for use
5. take effective action in response to operating problems
6. maintain effective communication
7. complete all necessary documentation in line with organisational requirements
  
8. meet the legal or regulatory requirements, the organisational health and safety, food safety and environmental standards and instructions when carrying out the production of bread-based convenience food
9. use equipment and check that it is supplied with materials and services
10. achieve the required output to the correct specification
11. perform any necessary quality checks
12. check the product is correctly transferred to the next stage of production
13. take effective action in response to operating problems within the limits of your responsibility
14. complete all necessary documentation in line with organisational requirements
15. check specifications to time the shut down in accordance with organisational requirements
16. follow procedures to shut down equipment
17. deal with items that can be re-cycled or reworked
18. dispose of waste
19. make equipment ready for future use after completion of the process
20. complete all necessary documentation in line with organisational requirements

## Knowledge and understanding

*You need to know and understand:*

1. the potential food safety hazards and appropriate control procedures associated with the production of bread-based convenience foods
2. how to operate the required machinery in a way that is safe and efficient
3. how to follow the start up procedures for the process and why it is important to do so
4. how to interpret product recipes and specifications
5. what and where the quality control checks are in the production process
6. what to do when product specifications are not met
7. the importance of separating vegetarian and non-vegetarian products
8. the importance of traceability of ingredients
9. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so
10. what the limits of your own authority and competence are and why it is important to work within them
11. how to shut down the relevant equipment
12. how to deal with items that can be re-cycled or re-worked
13. how to dispose of waste
14. how to make equipment ready for future use
15. how factory digitisation supports the production process

IMPPO243

Control the production of bread-based convenience food in food operations



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**Developed by** Improve

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**Version Number** 4

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**Date Approved** 30 Mar 2023

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**Indicative Review Date** 30 Mar 2028

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**Validity** Current

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**Status** Original

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**Originating Organisation** Improve

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**Original URN** IMPPO243

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**Relevant Occupations** Engineering and Manufacturing Technologies, Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives

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**Suite** Production and Control Operations in Food Manufacture

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**Keywords** Food; drink; manufacturing; operations; control; bread; production; convenience

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