

## Overview

This standard is about the skills and knowledge needed for you to cut fresh produce by hand. You will need the skills and knowledge to use knives and other cutting equipment, to undertake activities such as produce trimming, peeling, dividing and cutting produce to size. The cutting and handling of produce is essential to maintaining the quality of the final product and minimising waste. You will need the skills and knowledge to set-up and hand cut items of fresh produce according to product specifications. 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.

Cut fresh produce by hand

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## Performance criteria

### *You must be able to:*

#### Prepare to hand cut fresh produce

1.  
prepare to hand cut 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 cutting
4.  
obtain tools and equipment required to support planned processing operations
5.  
sharpen cutting equipment into a condition suitable for achieving required process specification
6.  
obtain produce to meet required process specification
7.  
take action in response to operating problems
8.  
maintain communication according to organisational procedures

#### Hand cut fresh produce

9.  
cut fresh produce to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
10.  
cut fresh produce to achieve required yield and quality requirements
11.  
trim products to achieve required appearance
- 12.

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achieve required rate of production

13.

handle and store 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 cutting equipment 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 cutting operations

20.

finish cutting 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 in accordance with organisational standards

## 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
  - 1.1 the personal protective clothing that is required to support hand

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