

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.

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.

Sculpt fresh produce by hand

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

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

IMPPP105



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Developed by	Improve
Version Number	2
Date Approved	01 Jan 2018
Indicative Review Date	01 Jan 2024
Validity	Current
Status	Original
Originating Organisation	Improve
Original URN	imppp105s, imppp106k
Relevant Occupations	Engineering and Manufacturing Technologies, Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives
Suite	Fresh Produce
Keywords	Food; Drink; Manufacturing; Fresh produce; Cut; Cutting; Knife; Sculpt
