

Overview

This standard is about the skills and knowledge required to mix rice for rolled products within food manufacturing or supply operations.

This standard is about mixing rice for rolled products, such as manufactured sushi. It covers what you need to know in order to mix rice by automated means so that it reaches the desired consistency for forming. It details the skills required to start up, run and shut down equipment, as well as being able to take the appropriate action should operating problems occur. It is also about working to product specifications and production schedules. Complying with and understanding health and safety, food safety, environmental and organisational requirements are essential features of this standard.

This standard is for you if you work in food manufacture and/or supply operations and are involved in mixing rice for rolled products in food operations.

Performance criteria

You must be able to:

1. operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when preparing for mixing
2. check product specifications at the right time
3. set up equipment according to specification
4. check that material for mixing is available and fit for use
5. check that services meet requirements
6. start up the plant and check that it is running to specification
7. take effective action in response to operating problems
8. maintain effective communication
9. meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when carrying out mixing
10. use equipment and check that it is supplied with materials and services
11. achieve the required output to the correct specification
12. check the product is transferred to the next stage in the manufacturing operation
13. take effective action in response to operating problems within the limits of your responsibility
14. meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when finishing mixing
15. check specifications to time shut down in accordance with required specification

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16. follow procedures to shut down equipment
17. deal with items that can be re-cycled or reworked
18. dispose of waste in line with organisational requirements
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 mixing rice
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. the ingredients added to rice for rolled products and how they affect the product
5. what and where the quality control checks are in the production process
6. what to do when product specifications are not met
7. how to achieve the required consistency
8. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so
9. what the limits of your own authority and competence are and why it is important to work within them
10. how to shut down the relevant equipment
11. how to dispose of waste and why it is important to do so
12. how to make equipment ready for future use
13. how factory digitisation supports the production process

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