

Overview

This standard is about the skills and knowledge needed for you to operate manual dispensers in food and drink manufacture and/or supply operations.

Manual food and drink dispensers are used in the production of a range of dairy products including yoghurt, soft cheese and ice cream. You will need to be able to prepare work area, equipment and resources needed for the manual operation of a dispenser. You must also be able to follow organisational standard operating procedures, work within the limits of your responsibility and take action to address problems. 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 and drink manufacture and/or supply operations and are involved in operating a manual dispenser in food and drink manufacture.

Performance criteria

You must be able to:

1. wear and use the correct personal protective equipment
2. source organisational equipment standard operating procedures
3. source the specification detailing dispensing and packaging requirements
4. check that the necessary work area, equipment and resources are available and fit for use
5. select the correct tools, equipment and packaging requirements
6. dispense food or drink product in to packaging adhering to organisational standard operating procedures
7. work within the limits of your responsibility and take action to address problems
8. complete the necessary documentation and process to organisational requirements
9. store dispensed product to organisational requirements

Knowledge and understanding

You need to know and understand:

1. the regulatory and organisational requirements relating to operating manual dispensers in food and drink manufacture
2. how to source organisational standard operating procedures
3. the importance of adhering to organisational standard operating procedures
4. what the personal protective equipment is when operating manual dispensers in food and drink manufacture and how to use and wear it
5. how to source the tools, equipment and resources needed to operate manual dispensers
6. how to dispense product into packaging adhering to organisational standard operating procedures
7. how to work within the limits of your responsibility and take action to address problems
8. how to label and store dispensed product ready for further processing or packaging
9. how factory digitisation supports the production processes

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Operate manual dispensers in food and drink operations

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