

FOOD PRODUCTS PROCESSING

UNIT CODE: FOP/CU/FT/CR/02/6/A

Relationship to Occupational Standards

This unit addresses the unit of competency: Process food products

Duration of Unit: 480 hours

Unit Description

This unit specifies the competencies required to process food products. It involves preparing for food product processing; overseeing food product processing; documenting food processing activities and shutting down processing line.

Summary of Learning Outcomes

1. Preparing for food product processing
2. Overseeing food product processing
3. Documenting food processing activities
4. Shutting down processing line

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Preparing for food product processing	<ul style="list-style-type: none">• Food engineering theory• Food microbiology• Technology of specific products• Food chemistry• Preparation of production schedules• Requisition of production materials• Preparation of production line• Test running the processing plant	<ul style="list-style-type: none">• Written• Observation• Oral• Third party report
2. Overseeing food product processing	<ul style="list-style-type: none">• Food chemistry (food additives)• Food product standards• Food processing parameters• Production resources• Following standard operating procedures• Supervision of process personnel• Product quality control and assurance• Monitoring product processing• Production efficiency	<ul style="list-style-type: none">• Written tests• Observation• Oral• Third party report

	<ul style="list-style-type: none"> • Quality management systems (GMPs, HACCP, ISO) • Packaging of processed products • Storing processed products • Managing and disposing food processing waste • Product rework and non-conformance handling • Product traceability 	
3. Documenting food processing activities	<ul style="list-style-type: none"> • Keeping and maintaining production records • Keeping and maintaining production activities records • Keeping and maintaining production food safety and hygiene records • Keeping and maintaining production shift handover records • Keeping and maintaining production dispatch records • Keeping and maintaining production processing personnel records • Preparation of food processing reports • Preparation of non-conformance records 	<ul style="list-style-type: none"> • Written • Observation • Oral • Third party report
4. Shutting down processing line	<ul style="list-style-type: none"> • Shutdown procedures • Process line shutdown procedures • Preparation of process handover notes • Process line cleaning and sanitizing procedures • Emerging issues related to food processing • Plant and equipment maintenance 	<ul style="list-style-type: none"> • Written • Observation • Oral • Third party report

Suggested Methods of Instruction

- Direct instruction
- Project
- Case studies
- Field trips
- Discussions
- Demonstration by trainer
- Practice by the trainee

- Industrial attachment

Recommended Resources

- An institution with a pilot processing plant
- An institution with an MOU of unlimited access of trainees to a processing plant
- Equipment related to technology of specific products

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