

## MANAGE FOOD PROCESSING, SAFETY AND HYGIENE

**UNIT CODE:** MED/OS/NUD/CC/03/5/A

### Unit Description

This unit specifies the competencies required to manage food processing, safety and hygiene. It involves identifying and describing terminologies in food processing, safety and hygiene, describing principles in food processing, preservation and safety and demonstrating knowledge in food quality, safety and hygiene.

### ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
These describe the <b>key outcomes</b> which make up <b>workplace function</b> .	These are <b>assessable</b> statements which specify the required level of performance for each of the elements.  <i><b>Bold and italicized terms are elaborated in the Range</b></i>
1. Identify and describe terminologies in food processing, safety and hygiene	1. 1Terminologies in food processing, preservation and food safety are identified and described as per resource materials 1. 2Aims and importance of food processing, preservation and safety are identified and described as per resource materials
2. Describe principles in food processing, preservation and safety	2.1 Principles in food processing are identified and described as per resource materials 2.2 Methods of food processing and preservation are identified and described as per resource materials 2.3 Effects of food processing and preservation techniques on food storage sensory and nutrition properties of food are identified and described as per resource materials 2.4 <i><b>Traditional and modern methods in food processing</b></i> and preservation for different food categories are identified and described as per resource materials
1. Demonstrate knowledge in food quality, safety and hygiene	4.1 Quality control of food and food safety during processing are identified and described as per resource materials 4.2 <i><b>HACCP</b></i> is described and demonstrated as per resource materials, organizational guidelines, policies and guidelines 4.3 Food hygiene are identified and described as per resource materials

## RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environments and situations that will affect performance.

<b>Variables</b>	<b>Range</b> May include but not limited to:
1. Traditional and modern methods in food processing may include but are not limited to:	<ul style="list-style-type: none"><li>• Traditional methods: smoking, sun-drying, salting, cooking and reheating</li><li>• Modern methods: refrigeration/freezing, irradiation, dehydration, freeze drying, pickling, pasteurization, sterilization</li></ul>

## REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

### Required Skills

The individual needs to demonstrate the following skills:

- Organizing skills
- Analytical skills
- Negotiation skills
- Interpersonal skills
- Communication skills
- Evaluation skills
- Problem solving
- Critical thinking

### Required Knowledge

The individual needs to demonstrate knowledge of:

- Methods of food processing and preservation
- Knowledge in food microbiology
- Personal hygiene, food hygiene, kitchen hygiene and environmental hygiene

## EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

<p>1. Critical Aspects of Competency</p>	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> <li>1.1 Identified and described terminologies in food processing, preservation and food safety as per resource materials</li> <li>1.2 Identified and described principles of food processing as per resource materials</li> <li>1.3 Identified and described methods of food processing and preservation as per resource materials</li> <li>1.4 Identified and described effects of food processing and preservation techniques on food storage sensory and nutrition properties of food as per resource materials</li> <li>1.5 Identified and described traditional and modern methods of food processing and preservation for different food categories as per resource materials</li> <li>1.6 Conducted food quality control and food safety during processing as per resource materials</li> <li>1.7 Demonstrated HACCP standards as per resource materials, organizational guidelines, policies and guidelines</li> </ul>
<p>2. Resource Implications</p>	<p>The following resources must be provided:</p> <ul style="list-style-type: none"> <li>2.1 Functional kitchen</li> <li>2.2 Functional food lab</li> </ul>
<p>3. Methods of [Assessment]</p>	<p>Competency may be assessed through:</p> <ul style="list-style-type: none"> <li>3.1 Written tests</li> <li>3.2 Third party reports</li> <li>3.3 Oral questioning</li> <li>3.4 Interview</li> <li>3.5 Observation</li> </ul>
<p>4. Context of Assessment</p>	<p>Assessment could be conducted:</p> <ul style="list-style-type: none"> <li>4.1 On-the-job</li> <li>4.2 Off-the-job</li> <li>4.3 During industrial attachment</li> </ul>
<p>5. Guidance information for assessment</p>	<p>Holistic assessment with related units in the sector</p>