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| Title | Fill or extrude meat and meat-based mixtures | | | | |
| Ofqual unit ref | R/601/4675 | | | | |
| Level | 2 | Credit value | 2 | GLH | 8 |
| Learning Outcomes | | | Assessment Criteria | | |
| The learner will: | | | The learner can: | | |
| 1 Prepare to fill or extrude | | | 1.1 Make sure product is available for filling or extrusion to meet customer specifications | | |
| | | | 1.2 Check that products meet customer or company specifications | | |
| | | | 1.3 Check the filling or extrusion equipment or machinery according to process requirements | | |
| | | | 1.4 Make sure that equipment and machinery are clean and free from contaminants | | |
| | | | 1.5 Check there are facilities available to receive filled or extruded products | | |
| | | | 1.6 Follow company procedures to deal with any problems | | |
| 2 Carry out filling or extrusion | | | 2.1 Load equipment or machinery with meat product to be filled or extruded so that pace of production is maintained | | |
| | | | 2.2 Start up machinery or equipment to meet the production schedule | | |
| | | | 2.3 Operate the machinery or equipment to meet the production schedule | | |
| | | | 2.4 Operate the machine to fill or extrude product for an even flow of production• at an appropriate pace• at an appropriate pressure | | |
| | | | 2.5 Operate the machine to fill or extrude product in a way that minimises waste | | |
| | | | 2.6 Control the production of extruded product in order to meet customer or company specifications | | |
| | | | 2.7 Check that the product meets customer or company specifications | | |

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| 2 Carry out filling or extrusion | 2.8 Follow company procedures to deal with any problems when product fails to meet customer or company specifications | |
| Unit purpose and aim(s) | <p>This unit is designed to assess the skills of learners in the workplace, filling or extruding meat and meat based mixtures. It needs to be assessed on the job. The learner must be able to demonstrate their competent performance consistently over a period of time, to meet all of the assessment criteria. This will be achieved by at least two observations of performance in the workplace, and may be supported by witness testimony and other workplace evidence. Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p> | |