

Production Control NVQ Level 2



Mandatory Units

- Maintain workplace food safety standards in manufacture
- Maintain the workplace and health and safety in food manufacture

Optional Units—Group A—at least 4 to be chosen

- Maintain Production Quality in food manufacture
- Lift and Handle Materials Safely in food manufacture
- Contribute to developing production specifications in food manufacture
- Report and record production operations in food manufacture
- Carry out task hand-over procedures in food manufacture
- Carry out product changeovers in food and drink
- Operate central control systems in food manufacture
- Control manual size reduction in food manufacture
- Control size reduction in food manufacture
- Control weighing in food manufacture
- Control mixing in food manufacture
- Control heat treatment in food manufacture
- Control separation in food manufacture
- Control temperature reduction in food manufacture
- Control batching in food manufacture
- Control conversion in food manufacture
- Control conditioning in food manufacture
- Control forming in food manufacture
- Control depositing in food manufacture
- Control enrobing in food manufacture
- Control wrapping and labelling in food manufacture
- Control bottling and packing in food manufacture
- Control pelletising in food manufacture
- Control milling in food manufacture
- Control slicing and bagging in food manufacture
- Prepare ingredients and store sweet fillings and toppings in food manufacture
- Prepare ingredients and store savoury fillings and toppings in food manufacture
- Slice and bag individual food products

Please contact us on 0114 281 5718 for more information



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Group B—choose 2 maximum

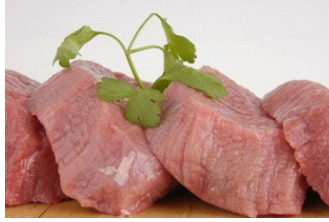
- Plan and organise your own work activities in food manufacture
- Work effectively with others in food manufacture
- Store, retrieve and archive information
- Contribute to improvements in food manufacture
- Contribute to environmental safety in food manufacture
- Contribute to the maintenance of plant and equipment in food manufacture
- Receive goods and materials in food manufacture
- Store goods and materials in food manufacture
- Control stock levels in food manufacture
- Supply materials for production in food manufacture
- Carry out and finish bulk filling in food manufacture
- Carry out and finish transfer of materials in food manufacture
- Process customer orders in food manufacture
- Pick orders and store for despatch in food manufacture
- Produce individual packs by hand in food manufacture
- Pack orders for despatch in food manufacture
- Assemble different products to a pre-determined pattern in food manufacture
- Palletise and wrap products in food manufacture
- Load consignments for despatch in food manufacture
- Maintaining the Safety and the Security of the Load, Self and Property
- Planning the Route and Timings for the Delivery and Collection of Loads
- Complete pre-journey and post journey procedures
- Transport Goods and Materials
- Sort and classify livestock for sale or despatch in food manufacture
- Display livestock to potential buyers in food manufacture
- Prepare, move and relocate livestock in food manufacture
- Receive livestock in food manufacture
- Receive poultry in food manufacture
- Contribute to bio-security in livestock holding in food manufacture
- Maintain reception and holding areas for livestock in food manufacture
- Care for livestock pre-slaughter in food manufacture
- Care for poultry pre-slaughter in food manufacture
- Monitor the health and welfare of livestock pre-slaughter in food manufacture
- Prepare and monitor feed and water supplies to livestock in food manufacture
- Bake-off food products for sale
- Clean in place plant and equipment in food manufacture
- Carry out disinfection in food manufacture
- Control washing and drying machinery in food manufacture
- Contribute to Keeping the Workplace Secure
- Contribute to maintaining stock security and minimising losses in food manufacture

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- Control effluent treatment operations in food manufacture
- Contribute to the effectiveness of food retail operations
- Sell food products in a retail environment
- Display food products in a retail environment
- Deliver reliable customer service
- Resolve customer service problems
- Prepare and clear areas for counter/take-away service
- Provide a counter/take-away service
- Prepare and clear areas for table/tray service
- Provide a table/tray service
- Assemble and process products for food service
- Operate an automated stunning system
- Operate an automated bleeding system
- Operate an automated evisceration service
- Operate an automated de-hairing or de-feathering system
- Operate an automated pig processing system
- Carry out manual slaughtering in meat and poultry
- Carry out manual bleeding operations
- Eviscerate animals or birds manually
- Skin animals
- Process offal or by products of slaughter
- Carry out primal cutting in meat and poultry
- Carry out boning in meat and poultry
- Carry out seaming or filleting in meat and poultry
- Carry out trimming meat and poultry
- Produce portion controlled raw meat products
- Use powered tools or equipment for processing meat
- Prepare meat and meat product orders for customers
- Carry out butchery in a retail outlet
- Manufacture meat products in a retail outlet
- Pack meat products for retail sale
- Plan production schedules in food manufacture
- Monitor and report production progress in food manufacture
- Diagnose and solve production problems in food manufacture
- Carry out process control of production in food manufacture
- Produce production specifications in food manufacture
- Plan and co-ordinate bake-off operations in food manufacture
- Start up plant and equipment in food manufacture
- Shut down plant and equipment in food manufacture
- Start up multi-stage operations in food manufacture
- Shut down multi-stage operations in food manufacture
- Contribute to optimising work areas in food and drink
- Resolve production problems in food manufacture
- Diagnose production problems in food manufacture

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