

## Slice and bag individual products in food operations

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### Overview

This standard covers the skills and knowledge needed for you to slice and bag individual products in food operations and the associated supply chain.

This standard covers slicing and bagging individual food products using a slicing machine in a non automated food production or distribution environment. You need to show that you can set up the slicing machine, load and slice individual or small numbers of food products. You will need to show that you can select the correct bags and closures, and bag the product reliably. Complying with and understanding health and safety, food safety and organisational requirements are essential features of this standard.

This standard is for you if you work in food manufacture and/or supply operations and are involved in slicing and bagging in food operations.

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### Performance criteria

You must be able to:

#### **Slice individual products**

1. comply with health, safety and hygiene requirements and wear the correct personal protective clothing and equipment throughout slicing operations
2. check the available products against your instructions and specifications and take prompt action on discovering any discrepancy
3. select and check the operating condition of slicing equipment
4. load the slicing equipment and check that safety devices are activated
5. slice products to specification
6. position the products for further processing

#### **Bag and close individual products**

7. comply with health, safety and hygiene requirements and wear the correct personal protective clothing and equipment throughout bagging and closing operations
8. check the available sliced products against your instructions and specifications and take prompt action on discovering any discrepancy
9. select and check the correct bags and closures for use
10. check bagging and closure equipment for cleanliness and operation
11. bag sliced products to specification
12. close bagged products to specification
13. place bagged products in the correct condition and location, for further processing

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### Knowledge and understanding

You need to know and understand:

1. health, safety and hygiene requirements related to slicing and bagging food products and what might happen if they are not met
2. requirements of weighing regulations and the importance of correct slicing and bagging to maintain weight and comply with these regulations
3. common sources of food product contamination during slicing and bagging
4. how to avoid contamination during slicing and bagging food products and what might happen if this is not done
5. how to recognise and report sliced food products that do not meet specification
6. the procedure for rejecting and isolating non compliant sliced food products
7. food product bagging materials and their basic properties in maintaining product quality and shelf life
8. the width between the blades of slicing machine that provides for different thickness of slices
9. how to recognise and report poor slicing machine performance caused by blunt slicing blades
10. how to check colour codes or arrangements for applying correct closures
11. how to check the labels on bags to ensure compliance with product specification

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