



Food Manufacture

Control and Monitoring of Operations

Lesson 1

Improve your knowledge of controlling and monitoring operations in food manufacture with this course.





Learning Objectives

- Describe process specification and procedures/work instructions role in controlling operations
- Recognise security requirements of controls on equipment settings
- List monitoring devices
- State the roles of monitoring devices in factory processes





Learning Objectives

- Identify the role of quality control and quality assurance in monitoring and auditing operations
- Define how quantity can be measured
- Understand the process of quantity monitoring





Learning Objectives

- List equipment involved in quantity monitoring
- Explain the importance of calibration of measuring and monitoring devices
- Explain how calibration of measuring and monitoring devices are controlled





**Factories have
procedures and/or
work instructions
that are followed to
ensure the process
of a safe and legal
product with the
required quality
characteristics**



To ensure the production of products safety, legality and quality there will be documented process specifications and procedures/work instructions





Process specification and procedures/work instructions are available for:

- Recipes (identifying any allergens)
- Mixing instructions e.g. time and speed
- Process settings on equipment
- Cooking times and temperatures
- Cooling times and temperatures
- Labelling instructions
- Coding and shelf life
- Any other relevant critical control points



Staff are trained on the relevant work instructions for their job role and documented evidence is recorded



Product specifications will include a photograph of the product and include a minimum target and maximum grading level for parameters such as colour and size.





**Production staff will
use a product
specification as a
guide**



**Where the settings
on any equipment
are vital to the
safety or legality of
a product then
there will be
password protected
or restricted
controls**



Only authorised
trained staff will be
able to alter settings
of any control
restricted
equipment





Revision Activity 1

Name three processes in the factory where documented process specification and procedures/work instructions are available to ensure product safety, legality and quality?