



Food Manufacture

# Control and Monitoring of Operations

## Lesson 3

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





Quantity can be measured in three ways.

1. Weight – solid food in grams or kilograms
2. Volume – liquid food in millilitres or litres
3. Number – individual pieces of food





There are a number of different types of equipment and methods for monitoring quantity in a factory such as scales and visual number checks.





# **Different types of scales used in a food factory are:**

- Bin, tank, and hopper scales
- Floor scales
- Checkweigher
- Conveyor scales
- Forklift scales
- Bench scales
- Axle weighing
- Vehicle scaled



The frequency and methodology of quantity checking e.g. weights will be in line with any legal requirements from the country in which the product is sold





**The customer  
may have  
requirements  
for extra checks  
to be made**



All checks are  
documented





**If online check weighers are used then operating and monitoring will be performed by:**

- Considering any legal requirements
- Define responsibilities for testing the equipment
- Effectiveness of operating
- Frequency and method of testing the check weigher
- All results documented





# Revision Activity 3

**Name three ways in which quantity of product is measured in a food factory?**