

Labourer in Food, Beverage and Tobacco Processing

Recipe Directions

Labourers in this unit group perform material handling, clean-up, packaging and other elemental activities related to food, beverage and tobacco processing. They are employed in fruit and vegetable processing plants, dairies, flour mills, bakeries, sugar refineries, meat plants, breweries and other food, beverage and tobacco processing plants. To learn more about this occupation, [click here](#).

1. Tasks

Labourers in Food, Beverage and Tobacco Processing use directions to measure and dump ingredients into hoppers of mixing and grinding machines. Look at the Custard Powder Directions.

Task 1 How many 40 kg bags of fine granulated sugar are added?

Document Use

Task 2 The labourer checks the mixture in the first drum after ten minutes of mixing and finds white lumps. How can this problem be solved?

Problem Solving

NOC 9617 – Labourer in Food, Beverage and Tobacco Processing



Recipe Directions

Essential Skills Focus

	1	2	3
Document Use	■	□	□
Oral Communication	■	□	□
Problem Solving	■	□	□

Labourer in Food, Beverage and Tobacco Processing

Task 3

The labourer has just added the vanilla flavour and is now ready to go on a scheduled break. This worker tells a second labourer what has just been done and explains the next two steps.

Instructions: Refer to the Custard Powder Directions. Describe the step that was just completed and explain the next two steps of the procedure. When you are ready, **record** your explanation.

Oral Communication



2-Ton Mixer Custard Powder

Add:KG
 Fine Granulated Sugar (4 1/2 x 40 kg)180.0
 Keltrol F (1 x 25 kg)25.0

1st Drum:

Find Granulated Sugar 20.0
 Vanillin (USP) "sift through #8 sieve" 1.8
21.8
 Titanium Dioxide "sift through #8 sieve" 3.5
25.3

Tartrazine (Yellow #5) Colour
 Sunset Yellow (Yellow #6) Packet

Mix: 10 minutes minimum. If white lumps are present, mix an additional 5 minutes.

2nd Drum:

Salt 24.6
 Keltrol F 1.7
26.3
 Sodium Hexametaphosphate 6.4
32.7
 Givaudan Vanilla Flavour C-229202 7.8
40.5

Mix: 10 minutes

Add:

Therm-Flo Starch (16 x 45.45 kg)727.0

Mix 5 minutes. "Reverse Ribbons"

Mix 5 additional minutes

Hammermill Japan Screen

***Thorough Cleaning Before and After Production**

2. Answer Key


Essential Skills Focus

Task 1

How many 40 kg bags of fine granulated sugar are added?

Answer

4 1/2 bags

 Check **page 6** for one way to get this answer.

Document Use ①


Finding Information ①

Task 2

The labourer checks the mixture in the first drum after ten minutes of mixing and finds white lumps. How can this problem be solved?

Answer

mix an additional 5 minutes

 Check **page 7** for one way to get this answer.

Problem Solving ①

Reading Text ①

Document Use ①

Finding Information ①

Labourer in Food, Beverage and Tobacco Processing

Essential Skills Focus

Task 3

The labourer has just added the vanilla flavour and is now ready to go on a scheduled break. This worker tells a second labourer what has just been done and explains the next two steps.

Instructions: Refer to the Custard Powder Directions. Describe the step that was just completed and explain the next two steps of the procedure. When you are ready, **record** your explanation.

Answer

Answers will vary. Possible answer **AUDIO 3:**
The vanilla was just added. It should mix for 10 minutes and then the Therm-Flo starch should be added.

Oral Communication ①

Document Use ②



Check **page 8** for one way to get this answer.

3. Answer Steps

Task 1

How many 40 kg bags of fine granulated sugar are added?

Answer **4 1/2 bags**

One way to get this answer...

1. Scan the page using the keywords ***fine granulated sugar***.
2. Locate ***Fine Granulated Sugar (4 1/2 x 40 kg).....180.0***.
3. Decide that 4 1/2 is the number of 40 kg bags of fine granulated sugar that are added.

Skill Focus

Document Use ①

Additional Skills: Finding Information ①

Labourer in Food, Beverage and Tobacco Processing

Task 2

The labourer checks the mixture in the first drum after ten minutes of mixing and finds white lumps. How can this problem be solved?

Answer **mix an additional 5 minutes**

One way to get this answer...

1. Identify the problem: white lumps are in the mixture.
2. Determine the goal: to get rid of the white lumps.
3. List the considerations: Whether there is a procedure in place to solve this problem, whether the white lumps can be removed, and other possibilities.
4. Decide which action to take: read the directions to find more information.
5. Locate: **Mix: 10 minutes minimum. If white lumps are present, mix an additional 5 minutes.**
6. Solve the problem: mix an additional 5 minutes.

Skill Focus

Problem Solving ①

Additional Skills: Reading Text ①, Document Use ①,
Finding Information ①

Labourer in Food, Beverage and Tobacco Processing

Task 3

The labourer has just added the vanilla flavour and is now ready to go on a scheduled break. This worker tells a second labourer what has just been done and explains the next two steps.

Instructions: Refer to the Custard Powder Directions. Describe the step that was just completed and explain the next two steps of the procedure. When you are ready, **record** your explanation.

Answer

Answers will vary. Possible answer **AUDIO 3:**

The vanilla was just added. It should mix for 10 minutes and then the Therm-Flo starch should be added.

One way to get this answer...

1. Identify the information requested: The step that was just completed and the next two steps of the procedure.
2. Decide on the information available: Refer to the Custard Powder Directions.
3. Locate ***Givaudan Vanilla Flavour.....7.8*** and the next two steps: ***Mix 10 minutes and Add: Therm-Flo Starch (16 x 45.45 kg).....727.0.***
4. Repeat the information located in step 3 in your own words.

Skill Focus

Oral Communication ①

Additional Skills: Document Use ②