

Carry out flavouring in the spirits industry

Overview

This standard covers the skills and knowledge needed to enhance flavourings in the spirits industry. It does not apply to Scotch Whisky.

This includes the preparation of botanical ingredients to a precise specification required in the flavouring of gin, as well as mixing ingredients to flavour other spirit industry products. UK law states that no substance (except water or plain caramel colouring) may be added to Scotch Whisky.

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Performance criteria

You must be able to:

1. carry out flavouring in accordance with relevant organisational health and safety requirements, quality standards, environmental standards and Revenue and Customs requirements
2. use personal protective equipment in accordance with organisational requirements and manufacturer's instructions
3. obtain relevant operational instructions and confirm that information received on the current operational status meets organisational requirements
4. carry out checking procedures and take relevant action within limits of your authority
5. confirm the product specification in accordance with organisational requirements
6. confirm the ingredients are available and are of the correct specification and quantity in accordance with organisational requirements
7. supply the plant with the correct quantities of materials in accordance with organisational instructions
8. undertake sample checks in accordance with relevant organisational specification
9. identify any variations in organisational specification and quantity and take relevant action within limits of your authority
10. identify and take relevant action to deal with faults and any operational issues
11. dispose of waste in accordance with organisational requirements
12. communicate with relevant colleagues when flavouring in accordance with organisational requirements throughout the process
13. complete all records in accordance with organisational procedures

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Knowledge and understanding

You need to know and understand:

1. how to carry out flavouring in accordance with the current legislation and the organisational health and safety, hygiene, environmental, quality standards and instructions, Revenue and Customs requirements
2. the purpose of flavouring
3. the shelf life and stock management requirements of the organisation
4. the need for checking procedures and what may happen if they are not followed
5. the effect of the flavouring process not meeting the organisational specification and the remedial action to be taken
6. the monitoring and sampling procedures and what may happen if they are not carried out in accordance with organisational requirements
7. when personal protective equipment is required, how it is used, and what may happen if it is not used
8. how to deal with waste materials in accordance with organisational requirements
9. why it is important to keep records and what might happen if this is not done
10. what should be communicated, to whom and why it should be done
11. the limits of your authority and the consequences of exceeding them

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