

Overview

This standard covers the skills and knowledge needed for you to carry out canning in brewing. This standard is about the skills required to control the canning of brewed products. The standard details the skills required to prepare for, start up and complete canning line operations successfully. It includes skills to take the appropriate action should operating problems occur, working to product specifications, production schedules and standard operating procedures. Complying with and understanding health and safety, food safety and organisational requirements are essential features of this standard. This standard is also about understanding the principles of canning in brewing. It covers regulatory and organisational standards, the functions of the canning plant, operating features, filling functions and performance and can seaming. This standard is for you if you are involved in, and require a broad knowledge and understanding of, canning in brewing.

Performance criteria

You must be able to:

Prepare for canning

1.
prepare for canning in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and the standard operating procedures
2.
check the product specifications and production schedule at the right time
3.
set up equipment according to specification
4.
check that product supply is ready to be used for canning

Start and control canning

5.
start and control canning in accordance with the legal or regulatory requirements, the organisational health and safety, the hygiene and environmental standards and the standard operating procedures
6.
use equipment and check that it is supplied with materials and services
7.
follow procedures to start up equipment
8.
achieve the required output to the correct specification
9.
take action in response to operating problems within the limits of your responsibility
10.
maintain communication in accordance with organisational procedures

Complete canning

- 11.

Carry out canning in brewing

complete canning in accordance with the legal or regulatory requirements, the organisational health and safety, the hygiene and environmental standards and the standard operating procedures

12.

shut down equipment in accordance with organisational procedures

13.

make equipment ready for future use after completion of the canning operations

14.

complete all necessary documentation within agreed timescales and to an agreed standard

Knowledge and understanding

You need to know and understand:

1.
the organisational health and safety, hygiene, environmental and quality standards and instructions
 - 1.1
the personal protective equipment required
 - 1.2
the work area tools and equipment needed
 - 1.3
why it is important to check the cleanliness of work area, tools and

Carry out canning in brewing

Developed by Improve

Version Number 2

Date Approved 01 Jan 2019

Indicative Review Date 01 Jan 2024

Validity Current

Status Original

Originating Organisation Improve

Original URN imppo240 (skill), impbw206k

Relevant Occupations Food Preparation Trades, Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives

Suite Brewing

Keywords Food; Drink; Manufacturing; Brewing; Canning; Filling; Handling; Oxygen
