

Overview

This standard covers the skills and knowledge needed to operate and monitor a distillation process.

Batch distillation is undertaken to produce spirits such as malt whisky, brandy and gin.

Continuous distillation is undertaken to produce spirits such as grain neutral spirit or grain whisky.

Performance criteria

You must be able to:

1. carry out distilling 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. supply the plant with the correct quantities of materials in accordance with organisational procedures
7. start up plant in accordance with organisational procedures
8. monitor the distillation process and maintain to organisational specifications
9. undertake sample checks in accordance with the organisational specification
10. discharge the distilled product to the correct location in accordance with organisational requirements
11. identify any variations in organisational specification and quantity and take relevant action within limits of your authority
12. shut down the plant in accordance with organisational procedures
13. identify and take the required action to deal with faults and any operational issues
14. dispose of waste and by-products in accordance with organisational requirements
15. communicate with relevant colleagues when distilling in accordance with organisational requirements throughout the process
16. complete all records in accordance with organisational procedures

Knowledge and understanding

You need to know and understand:

1. how to carry out distilling 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 distilling
3. the importance of process safety when carrying out distilling
4. the function and operation of distilling equipment
5. the different start up and shut down procedures and what may happen if the plant is not started and shut down in the correct sequence
6. the need to check organisational procedures and what may happen if they are not followed
7. the effect of equipment and services not performing to organisational specification or economic use and the remedial action to be taken
8. the effect of the distilling process not meeting specification and the remedial action to be taken
9. the monitoring and sampling procedures and what may happen if they are not carried out in accordance with organisational requirements
10. when personal protective equipment is required, how it is used, and what may happen if it is not used
11. how to deal with waste materials and by-products in accordance with organisational requirements
12. why it is important to keep records and what might happen if this is not done
13. what should be communicated, to whom and why it should be done
14. the limits of your authority and the consequences of exceeding them

IMPDT18



Carry out distilling in the spirits industry

Developed by Improve

Version Number 2

Date Approved 31 Aug 2019

Indicative Review Date 31 Aug 2023

Validity Current

Status Original

Originating Organisation NSAFD

Original URN IMPDT103

Relevant Occupations Manufacturing Technologies, Plant and Machine Operatives,
Process Operatives, Process, Plant and Machine Operatives

Suite Spirits Industry Operations

Keywords Cooking; Distilling; Cereals; Grain
