

Overview

This standard covers the skills and knowledge needed for you to produce cream for retail packs in food and drink manufacture and/or supply operations. Knowing how to produce single cream, double cream, whipped cream or similar product is important to the production of a final product that adheres to regulatory food safety and organisational quality and yield specifications.

You will need to know how to prepare equipment to produce cream and control the cream making process. You must also know how to adhere to regulatory standards and standard operating procedures. You must be able to apply your skills and knowledge within food safety regulations and any relevant international industry codes especially when referring to HACCP, TACCP and VACCP.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in producing cream for retail packs.

Performance criteria

You must be able to:

1. prepare to control liquid milk processing equipment and associated compliance documentation
2. use the correct personal protective equipment
3. check organisational standard operating procedures and product recipes relating to the production of cream for retail packs
4. check that all necessary plant, equipment, plans for production, ingredients and services are available and fit for use
5. check documentation to ensure plant is ready for use
6. start up and control dairy processing equipment within the limits of your responsibility
7. work at a pace suitable to meet the production plan
8. make adjustments to equipment to maintain organisational product specifications
9. take representative samples for testing adhering to organisational sampling plan within the limits of your responsibility
10. evaluate faults for impact on product and processing equipment operations within the limits of your responsibility
11. make dairy product available to next stage of processing or packaging
12. prepare for changeover of product recipe or packaging in line with organisational requirements
13. prepare to handover process on shift changeover in line with organisational requirements
14. deal with product waste in line with legislation and organisational requirements
15. liaise with relevant personnel to prepare plant for shutdown
16. process and route interphase product
17. establish and maintain effective spoken, written and electronic communication with relevant people
18. complete the necessary documentation and process to organisational requirements

Knowledge and understanding

You need to know and understand:

1. the food safety aspects of the production of cream for retail products including HACCP, TACCP and VACCP
2. the dairy science underpinning cream processing
3. the regulatory and organisational requirements relating to the production of cream
4. the tools, equipment and ingredients needed to produce cream
5. health and safety aspects associated with the process
6. the personal protective equipment required when processing cream and why it is important to use and wear it
7. organisational specifications and equipment standard operating procedures relating to cream for retail pack production
8. the importance of adhering to organisational quality and yield specifications when producing cream
9. how to maintain communication with relevant people when producing cream
10. the importance of standardisation, separation and pasteurisation to cream production
11. the legal requirements and importance of fat levels to cream production
12. how to control product temperature when storing and processing dairy products and ingredients used when making cream, including latent heat of crystallisation and the aging process
13. why and how to control equipment to ensure the cream meets organisational final product quality, yield and productivity specifications
14. how to adjust cream processing in response to product quality tests
15. common sources of contamination during processing, how to avoid these and what might happen if this is not done
16. how to deal with product that can be re-cycled or re-worked
17. the hygienic design of cream processing equipment
18. additives used in flavoured creams (alcohol, fruit-based)
19. how the manufacture process and support operations use digital technologies rather than paper based systems to monitor and control production

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Control processing to produce cream for retail packs

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