

Overview

This standard is about the skills and knowledge needed for you to control depositing in food and drink operations and the associated supply chain.

This standard is about controlling machinery which deposits filling or topping on products as part of a food and drink manufacturing process. It details the skills required to start up, run and shut down equipment, as well as being able to take the appropriate action should operating problems occur. It is also about working to product specifications and production schedules. Complying with and understanding health and safety, food safety, environmental and organisational requirements are essential features of this standard.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling depositing.

IMPPO215



Control depositing in food and drink operations

Performance criteria

You must be able to: