Start up plant and equipment in food and drink operations



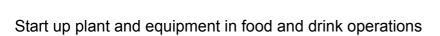
#### **Overview**

This standard covers the skills and knowledge needed to start up plant and equipment in food and drink operations and the associated supply chain.

This standard is about starting up plant and equipment in the production, processing and packaging of food and drink products. You must be able to know how and be able to recognise potential improvements to start up procedures.

It is about ensuring that all the necessary resources are available, check that instrumentation is working correctly, check that plant settings are correct, follow procedures, and take the necessary action in the event of problems arising. Complying with and understanding health and safety, food safety 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 starting up plant and equipment in food and drink operations.





#### Performance criteria

#### You must be able to:

#### Prepare to start up plant and equipment

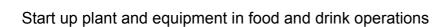
- 1. check and follow hygiene, health and safety and environmental procedures
- 2. check that all necessary plant, equipment, materials and services are available and fit for use
- 3. check that the required instrumentation is working in line with specifications
- 4. take action in response to any identified faults

#### Start up plant and equipment

- 5. check that plant settings are set to achieve optimal performance in line with specifications
- 6. start up plant and equipment following operational procedures

#### Evaluate the start up of plant and equipment

- 7. evaluate the start up procedures and make suggestions for improvement to the relevant person
- 8. deal with faults within the limits of your authority
- 9. complete and process the necessary documentation
- 10. set up and maintain effective communication, both spoken and written, with managers and colleagues





# Knowledge and understanding

You need to know and understand:

- 1. the standards of health and safety and hygiene you are required to work to and why it is important that you do so
- 2. what the limits of your own authority and competence are and why it is important to work within them
- 3. how to access and interpret the relevant plant, process, equipment and materials specifications
- 4. how the process works
- 5. what the main types of equipment breakdowns are
- 6. methods for finding out what problems are and solving them
- 7. what the correct procedures for start up are and why it is important to follow them
- 8. how faults can impact on operations
- 9. what paperwork you have to fill in and why it is important to do this
- 10. what the lines and methods of effective communication are and why it is important to use them

### IMPPO107



## Start up plant and equipment in food and drink operations

Developed by	NSAFD
Version Number	3
Date Approved	September 2017
Indicative Review  Date	January 2022
Validity	Current
Status	Original
Originating Organisation	Improve
Original URN	IMPPO107S, IMPPO108K
Relevant Occupations	Engineering and manufacturing technologies; Manufacturing technologies; Process Operatives; Process, Plant and Machine Operatives
Suite	Production and Control Operations in Food Manufacture
Keywords	Food; drink; manufacturing; operations; control; packaging; improvement