

## Overview

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

The standard is about milling, for example cereals for use in distillation, flour production and animal feeds. It includes preparing, carrying out milling and finishing. 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 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 milling.

## Control milling in food and drink operations

**Performance criteria**

You must be able to:

**Prepare for milling**

1. operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when preparing for milling
2. check product specifications at the right time
3. set up equipment according to specification
4. check that material for milling is available and fit for use
5. check that services meet organisational requirements
6. start up the plant and check that it is running to specification
7. take effective action in response to operating problems
8. maintain effective communication

**Carry out milling**

9. meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when carrying out milling
10. use equipment and check that it is supplied with materials and services
11. achieve the required output to the correct specification
12. check the product is transferred to the next stage in the manufacturing operation
13. take effective action in response to operating problems within the limits of your responsibility
14. maintain effective communication

**Finish milling**

15. meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when finishing milling
16. check specifications to time shut down accurately
17. follow procedures to shut down equipment
18. deal with items that can be re-cycled or reworked in accordance with organisational requirements
19. dispose of waste in line with organisational requirements
20. make equipment ready for future use after completion of the process
21. maintain effective communication
22. complete all necessary documentation in line with organisational requirements

## Knowledge and understanding

You need to know and understand:

1. what the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions are and what may happen if they are not followed
2. the purpose and importance of milling
3. what equipment and tools to use and their correct condition
4. what materials to use and in what quantity
5. how to obtain and interpret the relevant process or ingredient specification
6. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so
7. what action to take when the process specification is not met
8. how to carry out the necessary pre start checks and why it is important to do so
9. how to follow the start up procedures for milling and why it is important to do so
10. how to obtain the necessary resources for milling
11. how to follow work instructions and why it is important to do so
12. common sources of contamination during processing, how to avoid these and what might happen if this is not done
13. how to operate, regulate and shut down the relevant equipment
14. when it is necessary to seek assistance and how to seek it
15. how to follow the relevant process control procedures and why it is important to do so
16. different ways to carry out milling
17. how to carry out milling in an efficient manner and why it is important to do so
18. what the limits of your own authority and competence are and why it is important to work within them
19. how to deal with items that can be re-cycled or re-worked
20. how to dispose of waste
21. how to make equipment ready for future use

Control milling in food and drink operations

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