

Overview

This standard is about the skills and knowledge required to control canning within food and drink manufacturing or supply operations (including multi-stage operations).

This standard is about the skills required to control the canning of food or drink in food manufacture. The unit details the skills required to prepare for, start up and complete canning line operations successfully. It includes skills to take the appropriate action should operating problems occur, working to product specifications, production schedules and standard operating procedures. This unit is for you if you carry out operative tasks which control the canning line in food and drink manufacture. 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 canning in food and drink operations.

Performance criteria

You must be able to:

Prepare for canning

1. operate to the legal or regulatory requirements; the organisational health and safety, hygiene and environmental standards; the standard operating procedures; when preparing for canning
2. check the product specifications and production schedule at the right time
3. set up equipment according to specification
4. check that product supply is ready to be used for canning

Start and control canning

5. operate to the legal or regulatory requirements; the organisational health and safety, the hygiene and environmental standards; the standard operating procedures; when canning
6. use equipment and check that it is supplied with materials and services
7. follow procedures to start up equipment
8. achieve the required output to the correct specification
9. take effective action in response to operating problems within the limits of your responsibility
10. maintain effective communication

Complete canning

11. operate to the legal or regulatory requirements; the organisational health and safety, the hygiene and environmental standards; the standard operating procedures; when completing canning
12. follow procedures to shut down equipment
13. make equipment ready for future use after completion of the canning operations
14. complete all necessary documentation

Control canning in food and drink operations

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 canning
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 canning and why it is important to do so
10. how to obtain the necessary resources for the canning
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 canning
17. how to carry out the process 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 canning 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	IMPPO240S, IMPPO222K
Relevant Occupations	Engineering and manufacturing technologies; Manufacturing technologies; Process Operatives; Process, Plant and Machine Operatives; Plant and Machine Operatives
Suite	Production and Control Operations in Food Manufacture
Keywords	Food; drink; manufacturing; operations; canning