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## Overview

This standard covers the skills and knowledge needed for you to carry out canning in brewing.

This standard is about the skills required to control the canning of brewed products. The standard 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. Complying with and understanding health and safety, food safety and organisational requirements are essential features of this standard.

This standard is also about understanding the principles of canning in brewing. It covers regulatory and organisational standards, the functions of the canning plant, operating features, filling functions and performance and can seaming.

This standard is for you if you are involved in, and require a broad knowledge and understanding of, canning in brewing.

## Carry out canning in brewing

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### Performance criteria

*You must be able to:*

#### **Prepare for canning**

1. prepare for canning in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and the standard operating procedures
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. start and control canning in accordance with the legal or regulatory requirements, the organisational health and safety, the hygiene and environmental standards and the standard operating procedures
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 action in response to operating problems within the limits of your responsibility
10. maintain communication in accordance with organisational procedures

#### **Complete canning**

11. complete canning in accordance with the legal or regulatory requirements, the organisational health and safety, the hygiene and environmental standards and the standard operating procedures
12. shut down equipment in accordance with organisational procedures
13. make equipment ready for future use after completion of the canning operations
14. complete all necessary documentation within agreed timescales and to an agreed standard

## Carry out canning in brewing

## Knowledge and understanding

*You need to know and understand:*

1. the organisational health and safety, hygiene, environmental and quality standards and instructions
2. the personal protective equipment required
3. the work area tools and equipment needed
4. why it is important to check the cleanliness of work area, tools and equipment
5. what the functions of individual canning plant items are
6. what the key operational features of canning plant items are
7. what the sequence of events for a canning line is from empties, handling to full products being discharged from the line
8. the principal operating features of can filling systems, including nitrogen dosing
9. what the sequence of events and processes during filling are
10. how filling levels are controlled and the causes of over and under filling
11. how to use a filling control chart system
12. what the reasons for can doming are
13. what the purposes of seaming a can are
14. what the principal operating features of a seamer are
15. methods to avoid oxygen pick up during seaming
16. how a can seam is constructed
17. how to deal with waste materials in accordance with organisational requirements
18. the need for records to be completed within agreed timescales and to an agreed standard
19. what should be communicated, to whom and why it should be done
20. the limits of your authority and the consequences of exceeding them

Carry out canning in brewing

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<b>Validity</b>	Current
<b>Status</b>	Original
<b>Originating Organisation</b>	Improve
<b>Original URN</b>	IMPPO240 (skill), IMPBW206K
<b>Relevant Occupations</b>	Food Preparation Trades; Manufacturing technologies; Process Operatives; Process, Plant and Machine Operatives; Plant and Machine Operatives
<b>Suite</b>	Brewing
<b>Keywords</b>	Food; drink; manufacturing; brewing; canning; filling; handling; oxygen