
Overview

This standard covers the skills and knowledge needed for you to carry out pasteurisation and sterile filtration for packaging in brewing.

This standard is about managing complex and substantial processes through the operation of a central control system. It covers monitoring the process, responding to alarms and operating the necessary control sequences, as well as overcoming any problems that might arise. This covers a knowledge of and an ability to use central control systems and overcome problems. 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 beer pasteurisation and sterile filtration in brewing. It covers the purpose of beer pasteurisation and sterile filtration, how pasteurisers work, pasteurisation units, and alternatives to sterile beer filtration.

This standard is for you if you are involved in, and require a broad knowledge and understanding of beer pasteurisation and sterile filtration in brewing.

Performance criteria

You must be able to:

1. use pasteurisation systems in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
2. monitor the process at the required frequency
3. respond to alarms and take appropriate action within the limits of your responsibility
4. operate necessary control sequences according to procedures
5. complete documentation in line with organisational requirements
6. overcome problems according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
7. make appropriate alterations to control parameters, auto/manual selection and sequencing as required
8. take corrective action within limits of your authority when problems or possible future problems are identified
9. inform those who need to know of any corrective action and its effects
10. complete documentation in line with organisational requirements
11. maintain communication in accordance with organisational procedures

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. how to respond to alarms
6. what the purpose of beer pasteurisation is
7. how the beer pasteurisation process works and what it achieves
8. the concept of pasteurisation units
9. what the significance is of the presence of dissolved oxygen before pasteurisation
10. what the principle features of plate (flash) and tunnel pasteurisers are
11. what the differences are between tunnel and flash pasteurisers in the achievement of typical values
12. how the beer and container flows through the sections and zones of plate and tunnel pasteurisers and their typical operating parameters
13. what the energy conservation features of pasteurisers are
14. what the purpose of sterile beer filtration is
15. how sterile beer filtration works and what it achieves
16. what the alternative types of sterile filtration are
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

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