

Carry out quality control for packaging in brewing

Overview

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

This standard covers the skills and knowledge needed for monitoring and maintaining the quality of products from a raw material and production perspective, through to the end customer/consumer, within brewing. You need to identify quality problems and take action to resolve these. You will be involved with relevant quality control systems and procedures which are used in your workplace.

This standard is also about understanding the principles of quality control for packaging in brewing. It covers packaged beer quality parameters, the achievement of product consistency and process specifications and control.

This standard is for you if you are involved in, and require a broad knowledge and understanding of, quality control for packaging in brewing. You may be responsible as a supervisor/team leader in brewing.

Carry out quality control for packaging in brewing

Performance criteria

You must be able to:

1. monitor product quality to organisational requirements
2. identify and report factors which may adversely affect product quality
3. identify and report non-conformances to quality standards to the relevant person
4. take corrective action to reject or isolate products or items which do not conform to specification
5. manage products or items that do not conform through corrective action procedures
6. quarantine products or items that do not conform to prevent accidental use
7. take action to bring product back into quality specification to minimise any loss of product
8. seek advice for quality problems outside your own level of authority or expertise
9. offer support to or seek help for colleagues who encounter quality problems
10. receive and confirm instructions for the resolution of quality problems
11. communicate with others to check that resolutions to quality problems are followed and understood in accordance with organisational procedures
12. record corrective actions taken to meet required standard
13. carry out quality checks and processes consistently to the required standard
14. carry out quality checks in accordance with the most current and up to date specifications
15. use the correct personal protective equipment
16. complete records in accordance with organisational requirements
17. follow legal and regulatory requirements, hygiene and environmental standards or instructions

Carry out quality control for packaging 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 key product parameters are, their units of measure, individual relevance to beer quality, regulatory bodies and consumers
6. what the process specifications are and their purpose
7. what the influence of packaging process parameters are on final product analysis
8. the principles of monitoring and adjustment to achieve product consistency and in package specification
9. why pre-package tasting is done
10. how to read and complete simple statistical quality control charts
11. how to deal with waste materials in accordance with organisational requirements
12. the need for records to be completed within agreed timescales and to an agreed standard
13. what should be communicated, to whom and why it should be done
14. the limits of your authority and the consequences of exceeding them

Carry out quality control for packaging in brewing

Developed by	NSAFD
Version Number	2
Date Approved	January 2019
Indicative Review Date	January 2024
Validity	Current
Status	Original
Originating Organisation	Improve
Original URN	IMPQI103 (skill), IMPBW211K
Relevant Occupations	Food Preparation Trades; Manufacturing technologies; Process Operatives; Process, Plant and Machine Operatives; Plant and Machine Operatives
Suite	Brewing
Keywords	Food; drink; manufacturing; brewing; packaging; filling