
Overview

This standard is about the skills and knowledge needed for you to control gristing in milling.

You will need the skills and knowledge to carry out the gristing of different types of raw material for milling e.g. wheat. You will also need the skills and knowledge to prepare different types or varieties of raw material to produce different end product e.g. flour with specific characteristics.

You will need the skills and knowledge 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.

This standard is for you if you work in food and drink manufacture and/or supply operations and carry out operative tasks in and around the control of gristing.

Performance criteria

You must be able to:

Prepare for gristing

1. prepare for gristing in accordance with legal and regulatory requirements, organisational health and safety, hygiene and environmental standards and instructions
2. check product specifications at the right time
3. set up equipment according to specification
4. make sure that the materials for gristing are available and fit for use
5. make sure that services meet requirements
6. start up the plant and check that it is running to specification
7. take action in response to operating

Carry out gristing

8. carry out gristing in accordance with legal and regulatory requirements, organisational health and safety, hygiene and environmental standards and instructions
9. use equipment and make sure that it is supplied with materials and services
10. achieve the required output to the correct specification
11. make sure the product is transferred to the next stage of the milling process
12. take action in response to operating problems within the limits of your responsibility
13. maintain communication according to organisational procedures
14. complete all records according to organisational standards

Finish gristing

15. finish gristing in accordance with legal and regulatory requirements, organisational health and safety, hygiene and environmental standards and instructions
16. check specifications to time the shut down
17. shut down equipment in accordance with organisational procedures
18. deal with items that can be re-cycled or re-worked within the permitted re-work rules detailed in procedures
19. dispose of waste according to organisational procedures

20. make equipment ready for future use after completion of the process
21. maintain communication according to organisational procedures
22. complete all records according to organisational standards

Knowledge and understanding

You need to know and understand:

1. what the legal or regulatory requirements, the organisation health and safety, hygiene and environmental standards and instructions are and what may happen if they are not followed
2. what the purpose and importance of gristing are
3. what different types equipment are used for gristing and conditioning
4. how to interpret Grist recipes and how to input these in to the weighing equipment
5. how to check the accuracy of the wheat measuring equipment, and why it is important to do this regularly
6. how to carry out recording, reporting and communication and the reasons why it is important to do so
7. what action to take when the Grist 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 gristing and why it is important to do so
10. how to operate, regulate and shut down gristing equipment
11. when it is necessary to seek assistance and how to seek it
12. how to follow the gristing control procedures and why it is important to do
13. what the limits of your own authority and competence are and why it is important to work within them
14. how to make equipment ready for future use
15. what impact gristing has on the cost effectiveness of the milling process

Control gristing in milling

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