

Overview

This standard covers the skills and knowledge needed for you to control kegging in brewing.

This standard is about the skills required to control the kegging line for filling kegs with beer in brewing. The standard details the skills required to prepare for, start up and complete kegging 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 in the brewery.

This standard is for you if you carry out operative tasks which control the kegging line in a brewery.

Performance criteria

You must be able to:

Prepare for kegging

1. prepare for kegging 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. make sure that beer supply is ready to be used for kegging

Start and control kegging

5. start and control kegging 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 supply it with materials and services in accordance with organisational requirements
7. start up equipment according to procedures
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 communication according to organisational procedures

Complete kegging

11. complete kegging 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 according to procedures
13. make equipment ready for future use after completion of the kegging operations
14. complete records 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. the purpose and importance of the process
6. what materials to use and in what quantity
7. how to obtain and interpret the relevant process or ingredient specification
8. what action to take when the process specification is not met
9. how to carry out the necessary pre start checks and why it is important to do so
10. how to follow the start up procedures for the process and why it is important to do so
11. how to follow the relevant process control procedures and why it is important to do so
12. different ways to carry out the process
13. how to carry out the process in an efficient manner and why it is important to do so
14. common sources of contamination during processing, how to avoid these and what might happen if this is not done
15. how to operate, regulate and shut down the relevant equipment
16. what the limits of your own authority and competence are and why it is important to work within them
17. how to deal with items that can be re-cycled or re-worked
18. how to dispose of waste in accordance with organisational procedures and why it is important to do so
19. how to make equipment ready for future use

Control kegging in brewing

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