

Overview

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

You will need the skills and knowledge to control the milling process, including the basic stages of milling, systems employed, controlling equipment and conveying of mill stocks. You will need the skills and knowledge to start up, run and shut down equipment, as well as be able to take the appropriate action should operating problems occur.

You will also need the skills and knowledge to work to product specifications and production schedules. Complying with and understanding health and safety, food safety and organisational requirements are essential features of this standard.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling milling.

Performance criteria

You must be able to:

Prepare for milling

1. prepare for milling 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. check that material for milling is available and fit for use
5. check that services meet organisational requirements
6. start up the plant and check that it is running to specification
7. take action in response to operating problems in accordance with organisational requirements
8. maintain communication according to organisational procedures

Carry out milling

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

Finish milling

15. finish milling in accordance with legal and regulatory requirements, organisational health and safety, hygiene and environmental standards and instructions
16. check specifications to time shut down
17. shut down equipment in accordance with organisational procedures
18. deal with items that can be re-cycled or reworked in accordance with organisational requirements
19. dispose of waste in line with organisational requirements

20. make equipment ready for future use after completion of the process
21. maintain communication according to organisational procedures
22. complete all necessary documentation in line with organisational requirements

Knowledge and understanding

You need to know and understand:

1. what the legal or regulatory requirements, the organisational health and safety, critical control points, hygiene and environmental standards and instructions are and what may happen if they are not followed
2. how to carry out recording, reporting and communication and the reasons why it is important to do so
3. how to carry out the necessary pre-start checks and why it is important to do so
4. how to follow the start up procedures for milling and why it is important to do so
5. how to follow work instructions and why it is important to do so
6. how to carry out the process and why it is important to do so
7. what action to take when the process specification is not met
8. when it is necessary to seek assistance and how to seek it
9. how to operate, regulate and shut down the relevant equipment
10. how to make equipment ready for future use
11. what the limits of your own authority and competence are and why it is important to work within them
12. what the basic stages of milling process are
13. the operation of rollermills and sifters as well as the interaction between these two machines and others
14. what equipment is used for each stage
15. what the purpose of each stage in the milling process is

Control milling in food operations

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