

Overview

This standard covers the manufacture of aerated candy. This includes measuring and mixing, cooking, extruding, forming, cutting and wrapping, as well as the packing and finishing process. It also covers the importance of checking the quality of the product.

This standard covers use of aerating agents in the manufacture of aerated candy. The aerating agent is a key ingredient and different agents are used in the production of different types of sweet confectionery.

It also covers the ingredients which are used in producing aerated candy. It covers why these ingredients are used and what happens to them during the cooking process. Also, why it is important to get the right balance of ingredients at the start of the process, and what the effect can be if this does not happen.

Performance criteria

You must be able to:

Prepare for producing aerated candy

1. prepare to produce aerated candy in accordance with the legal or regulatory requirements, the 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 producing aerated candy is available and fit for use
5. check that services meet requirements
6. start up the plant and check that it is running to specification
7. take action in response to operating problems
8. maintain communication in accordance with organisational requirements

Carry out production of aerated candy

9. carry out the production of aerated candy according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
10. use equipment and check that it is supplied with materials and services
11. measure and mix product in accordance with specifications
12. cook the product using open-pan or continuous cooking method
13. check the quality of product during cooking in line with organisational requirements
14. form and wrap following cooking
15. undertake packing in accordance with specifications
16. pack products according to organisational requirements
17. check the product is transferred to the next stage in the manufacturing operation
18. take action in response to operating problems within the limits of your responsibility
19. maintain communication in accordance with organisational requirements

Finish production of aerated candy

20. finish production of aerated candy in accordance with the legal or

- regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
21. shut down equipment in accordance with organisational procedures
 22. deal with items that can be re-cycled or reworked
 23. dispose of waste in accordance with organisational requirements
 24. make equipment ready for future use after completion of the process
 25. maintain communication in accordance with organisational requirements
 26. complete all necessary documentation in accordance with organisational procedures

Knowledge and understanding

You need to know and understand:

1. the potential food safety risks, allergens and control procedures associated with manufacturing aerated candy
2. what the process and main manufacturing stages are for producing aerated candy
3. what the different types of measuring and mixing processes are
4. what the critical quality checkpoints are in the measuring and mixing process
5. what the differences are between open-pan and continuous cooking
6. what the different types of cooker used are and the principles on which they work
7. what the critical quality checkpoints are during cooking
8. what the forming and packing cycle is
9. what the critical quality checkpoints are during forming and packing cycle
10. what the different finishing processes are
11. what the causes of rework are
12. how rework can be incorporated back into the cooking process
13. how rework could be avoided
14. what the definition of an aerating agent is in the context of sweet confectionery manufacture
15. how molecules of an aerating agent rearrange when gelation occurs
16. what the main aerating agents used in confectionery are and their sources
17. which aerating agents are used in which products, their different properties and the benefits of each
18. how aerating agents behave in these manufacturing stages
19. how and when aerating agents are quality checked
20. the consequences of using agents that do not comply with company specifications
21. the main ingredients in aerated candy and what function they have in the confectionery product
22. the basic recipes for aerated candy
23. the key differences in ingredients and eating experience between aerated candy products
24. how different cooking methods will affect recipes

25. why it is important that ingredients are carefully measured, and what the effect would be if this does not happen
26. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so
27. what action to take when the process specification is not met
28. how to carry out the necessary pre start checks and why it is important to do so
29. how to follow the start up procedures for conditioning and why it is important to do so
30. how to obtain the necessary resources for producing aerated candy
31. how to follow work instructions and why it is important to do so
32. common sources of contamination during processing, how to avoid these and what might happen if this is not done
33. how to operate, regulate and shut down the relevant equipment
34. when it is necessary to seek assistance and how to seek it
35. how to follow the relevant process control procedures and why it is important to do so
36. what the limits of your own authority and competence are and why it is important to work within them
37. how to deal with items that can be re-cycled or re-worked
38. how to dispose of waste
39. how to make equipment ready for future use

Manufacture aerated candy

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