

Overview

This standard covers the manufacture of hard boiled sweets. This includes measuring and mixing, cooking, depositing and cutting 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 all ingredients in the manufacture of hard boiled sweets.

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 hard boiled sweets

1. prepare to produce hard boiled sweets 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 hard boiled sweets 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 hard boiled sweets

9. carry out the production of hard boiled sweets 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. deposit or form the product following cooking in line with organisational requirements
14. mould products according to organisational requirements
15. check the product is transferred to the next stage in the manufacturing operation
16. take action in response to operating problems within the limits of your responsibility
17. maintain communication in accordance with organisational requirements

Finish production of hard boiled sweets

18. finish production of hard boiled sweets in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions

19. shut down equipment in accordance with organisational procedures
20. deal with items that can be re-cycled or reworked
21. dispose of waste in accordance with organisational requirements
22. make equipment ready for future use after completion of the process
23. maintain communication in accordance with organisational requirements
24. complete all necessary documentation in accordance with organisational procedures

Manufacture hard boiled sweets

Knowledge and understanding

You need to know and understand:

1. the potential food safety risks, allergens and control procedures associated with manufacturing hard boiled sweets
2. what the process and main manufacturing stages are for producing hard boiled sweets
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 depositing or forming process is
9. what the critical quality checkpoints are during depositing or forming
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. the basic recipes for hard boiled sweets
15. how different cooking methods will affect recipes
16. why it is important that ingredients are carefully measured, and what the effect would be if this does not happen
17. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so
18. what action to take when the process specification is not met
19. how to carry out the necessary pre start checks and why it is important to do so
20. how to follow the start up procedures for conditioning and why it is important to do so
21. how to obtain the necessary resources for producing hard boiled sweets
22. how to follow work instructions and why it is important to do so
23. common sources of contamination during processing, how to avoid these and what might happen if this is not done
24. how to operate, regulate and shut down the relevant equipment
25. when it is necessary to seek assistance and how to seek it

26. how to follow the relevant process control procedures and why it is important to do so
27. what the limits of your own authority and competence are and why it is important to work within them
28. how to deal with items that can be re-cycled or re-worked
29. how to dispose of waste
30. how to make equipment ready for future use

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