

Overview

This standard covers the manufacture of hard or soft sugar panned products. This includes measuring and mixing, syrup preparation, the manufacturing process, drying and polishing as well as the packing and finishing process. It also covers the importance of checking the quality of the product.

It also covers the ingredients which are used in producing hard or soft sugar panned products. It covers why these ingredients are used and what happens to them during the manufacturing 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 or soft sugar panned products

1. prepare to produce hard or soft sugar panned products 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 or soft sugar panned products 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 or soft sugar panned products

9. carry out the production of hard or soft sugar panned products 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. manufacture the product using suitable equipment
13. check the quality of product during manufacture in line with organisational requirements
14. undertake polishing in accordance with specifications
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 or soft sugar panned products

18. finish production of hard or soft sugar panned products 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

Knowledge and understanding

You need to know and understand:

1. the potential food safety risks, allergens and control procedures associated with manufacturing hard or soft sugar panned products
2. what the process and main manufacturing stages are for producing hard or soft sugar panned products
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 different types of pan used are and the principles on which they work
6. what the critical quality checkpoints are during cooking
7. what the different polishing processes are
8. what the causes of rework are
9. how rework can be incorporated back into the process
10. how rework could be avoided
11. the main ingredients in a hard or soft sugar panned product and what function they have in the confectionery product
12. the basic recipes for hard or soft sugar panned product making
13. the key differences in ingredients and eating experience between hard or soft sugar panned products
14. how different panning methods will affect recipes
15. why it is important that ingredients are carefully measured, and what the effect would be if this does not happen
16. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so
17. what action to take when the process specification is not met
18. how to carry out the necessary pre start checks and why it is important to do so
19. how to follow the start up procedures for conditioning and why it is important to do so
20. how to obtain the necessary resources for producing hard or soft sugar panned products
21. how to follow work instructions and why it is important to do so
22. common sources of contamination during processing, how to avoid these and what might happen if this is not done
23. how to operate, regulate and shut down the relevant equipment
24. when it is necessary to seek assistance and how to seek it
25. how to follow the relevant process control procedures and why it

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

Manufacture hard or soft sugar panned products

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