

Overview

This standard is about the skills and knowledge needed for you to control malt handling and milling in brewing. This standard details the skills and understanding needed when physically changing the properties of a product through organic or physical processes. It details the skills required to start up, run and shut down equipment, as well as being able to take the appropriate action should operating problems occur. It is also about working to product specifications and production schedules. The standard also covers understanding the principles of malt handling and milling in the preparation of raw materials for brewing. It covers the malting of barley, its selection according to beer type, the main quality control parameters for malt, the types of malt and adjunct in common use, their significant differences, reasons and methods of use. This standard is for you if you work in brewing and are involved in malt handling and milling.

Performance criteria

You must be able to:

Prepare for malt handling and milling

1.
prepare for malt handling and milling 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 milling 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 procedures

Carry out malt milling

9.
carry out malt milling in accordance with 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.
achieve the required output to the correct specification
12.
check the product is transferred to the next stage in the manufacturing operation

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13.
take action in response to operating problems within the limits of your responsibility
14.
maintain communication in accordance with organisational procedures
- Finish malt milling
15.
finish malt milling in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
16.
time shut down in accordance with relevant specifications
17.
follow procedures to shut down equipment
18.
deal with items that can be re-cycled or reworked
19.
dispose of waste in line with organisational requirements
20.
make equipment ready for future use after completion of the process
21.
maintain communication in accordance with organisational procedures
22.
complete all necessary documentation in line with organisational requirements

Knowledge and understanding

You need to know and understand:

1.
the organisational health and safety, hygiene, environmental and quality standards and instructions
 - 1.1
the personal protective equipment required
 - 1.2
the work area tools and equipment needed
 - 1.3
why it is important to check the cleanliness of work area, tools and

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Developed by Improve

Version Number 2

Date Approved 01 Dec 2018

Indicative Review Date 01 Jan 2024

Validity Current

Status Original

Originating Organisation Improve

Original URN imppo213 (skills), impbw101k

Relevant Occupations Food Preparation Trades, Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives

Suite Brewing

Keywords Food; Drink; Manufacturing; Brewing; Malt milling; Conditioning
