
Overview

This standard is about the types of sugars refined from cane and beet sources, where they are obtained and how they are produced. You need to know the principle uses of sugar in confectionery manufacture, the sugar alternatives which can be used and how product sweetness can be affected. This standard is about applying heat to bring about a change in the condition of a product. It details the skills required to start up, run and shut down equipment, as well as being able to take action should operating problems occur. It is also about working 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 require a basic knowledge of the sources, refining and uses of sugar in confectionery manufacturing.

Performance criteria

You must be able to:

Prepare for refining

1.
prepare for refining 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 heat treatment 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 refining

9.
carry out refining 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

13.
take action in response to operating problems within the limits of your responsibility
14.
maintain communication in accordance with organisational requirements
Finish refining
15.
finish refining in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
16.
check the 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
19.
dispose of waste in accordance with organisational requirements
20.
make equipment ready for future use after completion of the process
21.
maintain communication in accordance with organisational requirements
22.
complete all necessary documentation in accordance with organisational procedures

Knowledge and understanding

You need to know and understand:

1.
what the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions are and what may happen if they are not followed
 - 1.1 the potential food safety risks, allergens and control procedures

IMPSC201

Control the refining and use of sugars in confectionery manufacture



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