

Overview

This standard covers the manufacture of gums, jellies and pastilles. This includes measuring and mixing, cooking, depositing, stoving and demoulding 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 gelling agents in the manufacture of jellies, gums and pastilles. The gelling 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 gums, jellies and pastilles. 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 gums, jellies and pastilles

1.
prepare to produce gums, jellies and pastilles 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 gums, jellies and pastilles 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 gums, jellies and pastilles
9.
carry out the production of gums, jellies and pastilles 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.
deposit the product following cooking
 15.
undertake stoving in accordance with specifications
 16.
mould 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 gums, jellies and pastilles
20.
finish production of gums, jellies and pastilles 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 gum, jelly and pastille confectionery
 - 1.1 what the process and main manufacturing stages are for

IMPSC205

Manufacture gum, jelly and pastille confectionery



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