

Overview

This standard is about the skills and knowledge needed for you to control enrobing in food and drink operations and the associated supply chain.

This unit is about controlling enrobing machinery to cover products. 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.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling enrobing.

Performance criteria

You must be able to:

1. operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when preparing for enrobing
2. check the availability of products for enrobing against specifications
3. set up enrobing machinery according to specifications
4. start up enrobers to specifications and check that it is working to required specification
5. communicate with others to meet organisational requirements
6. deal with problems to maintain schedules
7. meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when carrying out enrobing
8. control the infeed of products for enrobing to specifications
9. control the progress of products during enrobing to specifications
10. control the output of enrobed products to specifications
11. deal with substandard or contaminated products
12. take effective action in response to operating problems within the remit of your own authority
13. control transfer of enrobed products to the next processing stage
14. meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when finishing depositing
15. follow procedures to shut down enrobers to meet organisational requirements
16. remove and dispose of coatings and product remains to meet organisational requirements
17. check and ensure that enrobers are ready for further use
18. complete all necessary documentation

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
2. the purpose and importance of enrobing
3. what equipment and tools to use and their correct condition
4. what materials to use and in what quantity
5. how to obtain and interpret the relevant process or ingredient specification
6. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so
7. what action to take when the process specification is not met
8. how to carry out the necessary pre start checks and why it is important to do so
9. how to follow the start up procedures for enrobing and why it is important to do so
10. how to obtain the necessary resources for enrobing
11. how to follow work instructions and why it is important to do so
12. common sources of contamination during processing, how to avoid these and what might happen if this is not done
13. how to operate, regulate and shut down the relevant equipment
14. when it is necessary to seek assistance and how to seek it
15. how to follow the relevant process control procedures and why it is important to do so
16. different ways to carry out enrobing
17. how to carry out enrobing in an efficient manner and why it is important to do so
18. what the limits of your own authority and competence are and why it is important to work within them
19. how to deal with items that can be re-cycled or re-worked
20. how to dispose of waste
21. how to make equipment ready for future use
22. how factory digitisation supports the production process

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Control enrobing in food and drink operations

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