

Overview

This standard covers the skills and knowledge needed for you to carry out bottling in brewing. This standard is about controlling bottling and packing processes in brewing. 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. Complying with and understanding health and safety and organisational requirements are essential features of this standard. This standard is also about understanding the principles of bottling in brewing. It covers regulatory and organisational standards, the functions of the bottling plant items, operating principles, filling functions and performance and capping. This standard is for you if you are involved in, and require a broad knowledge and understanding of, bottling in brewing.

Carry out bottling in brewing

Performance criteria

You must be able to:

Prepare for bottling and packing

1. prepare for bottling and packing 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 bottling and packing materials and product are 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 bottling and packing

9. carry out bottling and packing 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 brewing process
13. take action in response to operating problems within the limits of

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your responsibility

14. maintain communication in accordance with organisational procedures

Finish bottling and packing

15. finish bottling and packing 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 the shut down in accordance with organisational requirements

17. follow procedures to shut down equipment

18. deal with items that can be re-cycled or re-worked

19. return surplus materials and consumables to the correct place at the end of the production run

20. dispose of waste in line with organisational requirements

21. make equipment ready for future use after completion of the process

22. maintain communication in accordance with organisational procedures

23. complete all necessary documentation in line with organisational requirements

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Knowledge and understanding

You need to know and understand:

1. the organisational health and safety, hygiene, environmental and quality standards and instructions

2. the personal protective equipment required

3. the work area tools and equipment needed

4. why it is important to check the cleanliness of work area, tools and

equipment

5. what the function of individual bottling plant items are

6. what the key operational features of bottling plant items are

7. what the sequence of events for a bottling line are from empties,

handling to finished products being discharged from the line

8. what the breakage procedures are and how to follow them

9. what the principle operating features of a bottle washer/rinser are

and what solution strengths and temperatures should be applied

10. what the principle operating features of a filling system are

11. what the requirements for sterile filling are

12. what the sequence of events and processes are during filling

13. how to control filling levels and the causes of over/under filling

14. how to use a filling control chart system

15. why full bottle transfer systems are used to prevent oxygen pick

up

16. what the purposes of capping a bottle are

17. what the principle operating features of a capper are
18. what methods are used to avoid oxygen pick up during crowning
19. how a crown cork/RO closure is constructed
20. how to deal with waste materials in accordance with organisational requirements
21. the need for records to be completed within agreed timescales and to an agreed standard
22. what should be communicated, to whom and why it should be done
23. the limits of your authority and the consequences of exceeding them

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