

Manufacture liquorice

Overview

This standard covers the manufacture of liquorice. This includes measuring and mixing, cooking, extrusion, forming and stoving as well as the packing and finishing process. It also covers the importance of checking the quality of the product. It also covers the ingredients which are used in producing liquorice. 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.

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Performance criteria

You must be able to:

Prepare for producing liquorice

1. prepare to produce liquorice 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 liquorice 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 liquorice

9. carry out the production of liquorice 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 or extrude the product following cooking
15. mould products according to organisational requirements
16. check the product is transferred to the next stage in the manufacturing operation
17. take action in response to operating problems within the limits of your responsibility
18. maintain communication in accordance with organisational requirements
- Finish production of liquorice
19. finish production of liquorice in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
20. shut down equipment in accordance with organisational procedures
21. deal with items that can be re-cycled or reworked
22. dispose of waste in accordance with organisational requirements
23. make equipment ready for future use after completion of the process
24. maintain communication in accordance with organisational requirements
25. 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 liquorice
2. what the process and main manufacturing stages are for producing liquorice
3. what the different types of measuring and mixing processes are
4. what the critical quality checkpoints are in the measuring and mixing process
5. what the differences are between open-pan and continuous cooking
6. what the different types of cooker used are and the principles on which they work
7. what the critical quality checkpoints are during cooking
8. what depositing, stoving and extrusion is
9. what the critical quality checkpoints are for depositing, extrusion and stoving
10. why starch is used for moulding and when starchless moulding might be used
11. what the causes of rework are
12. how rework can be incorporated back into the cooking process
13. how rework could be avoided
14. the main ingredients in liquorice and what function they have in

the product

- 15. the basic recipes for liquorice
- 16. how different cooking methods will affect recipes
- 17. why it is important that ingredients are carefully measured,
and

what the effect would be if this does not happen

- 18. what recording, reporting and communication is needed and
how

to carry this out and the reasons why it is important to do so

- 19. what action to take when the process specification is not met
- 20. how to carry out the necessary pre start checks and why it is

important to do so

- 21. how to follow the start up procedures for conditioning and why
it is

important to do so

- 22. how to obtain the necessary resources for producing liquorice
- 23. how to follow work instructions and why it is important to do so
- 24. common sources of contamination during processing, how to

avoid these and what might happen if this is not done

- 25. how to operate, regulate and shut down the relevant
equipment
- 26. when it is necessary to seek assistance and how to seek it
- 27. how to follow the relevant process control procedures and why
it

is important to do so

- 28. what the limits of your own authority and competence are and
why

it is important to work within them

- 29. how to deal with items that can be re-cycled or re-worked
- 30. how to dispose of waste
- 31. how to make equipment ready for future use

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