This standard covers the skills and knowledge needed for you to carry out the assessment of packaging performance in brewing.

The correct production of packs and understanding the importance of this is essential to maintaining the integrity of the product. It is therefore essential to maintaining product quality and safety.

This standard is also about understanding the principles of assessment of packaging performance in brewing. It covers the quantitative knowledge of line efficiency reporting, quantitative knowledge of machine cycle times and 'V' curve principles and the control and measurement of beer and materials wastage.

This standard is for you if you are involved in, and require a broad knowledge and understanding of, assessment of packaging performance in brewing.
Performance criteria

You must be able to:

**Prepare to produce individual packs**

1. prepare to produce individual packs following health, safety and hygiene standards
2. check packing specifications within agreed timescales
3. set up equipment according to specification
4. check that there is sufficient packing material available and that it is fit for use
5. check that services meet requirements
6. check that the product to be packed is available and fit for use
7. take action in response to operating problems
8. maintain communication with the relevant people in accordance with organisational procedures

**Carry out production of individual packs**

9. carry out production of individual packs following health, safety and hygiene standards
10. use equipment in accordance with health and safety procedures and check that it is supplied with materials
11. monitor pack quality and quantity and take action in response to defects
12. achieve the required quality and quantity of output within the specified time
13. check that there is minimal waste
14. respond to alarms and take appropriate action within the limits of your responsibility
15. maintain communication with the relevant people in accordance with organisational procedures

**Finish production of individual packs**

16. finish production of individual packs following health, safety and hygiene standards
17. dispose of surplus consumables in compliance with company procedures
18. deal with waste, scrap and non-standard products
19. stop the packaging run at agreed time
20. make equipment ready for future use after the completion of the
21. maintain communication with the relevant people in accordance with organisational procedures
22. complete all documentation and records within agreed timescales and in compliance with company procedures

Overcome problems

23. overcome problems according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
24. make appropriate alterations to control parameters, auto/manual selection and sequencing as required
25. take appropriate corrective action within limits of your authority when problems or possible future problems are identified
26. inform those who need to know of any corrective action and its effects
27. complete documentation in line with organisational requirements
28. maintain communication in accordance with organisational procedures
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 purposes of efficiency reporting are
6. what the typical efficiency calculation is and how to analyse the data
7. what the typical efficiency reporting systems are and their use for performance improvement
8. what the line capacity rating conventions are
9. the basic principles of a `V' curve applied to a typical packaging line
10. what the rate limiting factors and critical processes are
11. what machine cycle times are and the reasons for maintaining a packaging line in balance
12. how to analyse data and calculate basic loss
13. what the causes of beer and material losses are
14. what the typical beer and material losses are
15. how to deal with waste materials in accordance with organisational requirements
16. the need for records to be completed within agreed timescales and to an agreed standard
17. what should be communicated, to whom and why it should be done
18. the limits of your authority and the consequences of exceeding them
J1VF 04 - Carry out the assessment of packaging performance in brewing

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</tr>
<tr>
<td>Indicative Review Date</td>
<td>January 2024</td>
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