



Australian Government

FBPDPR2006 Operate a fermentation process

Release: 1

FBPDPR2006 Operate a fermentation process

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0.

Application

This unit of competency describes the knowledge and skills required to set up, operate, adjust and shut down a fermentation process typically used in the production of dairy products.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of machines and equipment used for the fermentation of dairy products in a dairy production environment.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety codes, regulations and legislation that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Dairy processing (DPR)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare the fermentation equipment and process for operation	1.1 Confirm materials and personal protective equipment are available 1.2 Identify and confirm cleaning and maintenance requirements according to food safety requirements 1.3 Fit personal protective equipment and adjust machine components

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>and attachments needed for operating requirements</p> <p>1.4 Enter parameters required to meet safety and operating requirements</p> <p>1.5 Check and adjust equipment performance as required</p> <p>1.6 Conduct pre-start checks according to workplace procedures</p>
2. Monitor the fermentation process operation	<p>2.1 Start up the fermentation process according to workplace procedures</p> <p>2.2 Monitor equipment to identify variation in operating conditions</p> <p>2.3 Identify variation in equipment operation and report maintenance requirements</p> <p>2.4 Confirm that specifications are met at each stage</p> <p>2.5 Identify, rectify or report out-of-specification product or process outcomes</p> <p>2.6 Maintain the work area according to workplace guidelines, work health and safety and food safety requirements</p> <p>2.7 Enter information in workplace records in required format</p>
3. Shut down the fermentation process	<p>3.1 Identify the appropriate shutdown procedure</p> <p>3.2 Shut down the process according to workplace procedures</p> <p>3.3 Identify and report maintenance requirements</p>

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	<ul style="list-style-type: none"> Read and interpret standard operating procedures for the fermentation process
Writing	<ul style="list-style-type: none"> Complete records according to workplace guidelines using paper-based and/or electronic media
Numeracy	<ul style="list-style-type: none"> Confirm process remains within specifications for time and temperature, flow rates and fermenter speeds

Skill	Description
Navigate the world of work	<ul style="list-style-type: none"> • Apply workplace procedures to own role and responsibilities • Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and environmental care requirements • Maintain a clean and hazard-free work area • Maintain hygiene standards
Interact with others	<ul style="list-style-type: none"> • Report operational and safety information to relevant personnel using required communication method
Get the work done	<ul style="list-style-type: none"> • Solve routine problems according to workplace guidelines and using experience of past solutions

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPDPR2006 Operate a fermentation process	FDFDP2006A Operate a fermentation process	Updated to meet Standards for Training Packages	Equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>