

# Assessment Requirements for FBPSUG2015 Operate a high grade fugal station

Release: 1

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### **Modification History**

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

#### **Performance Evidence**

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has operated a high grade fugal station in line with workplace contexts and demonstrated each of the following points at least once:

- confirmed availability of equipment, services and massecuite to meet production requirements
- selected, fitted and used personal protective equipment (PPE)
- conducted pre-start checks and followed start-up procedure
- started up and operated in both automatic and manual modes
- safely operated, monitored and adjusted the high grade fugal distributor to the sugar bin and the A and B molasses storage tanks within required parameters
- controlled dryer airflows to achieve target sugar temperature and moisture
- controlled station throughput and A/B balance to meet pan stage throughput
- performed an operational shutdown according to schedule or as indicated by equipment monitoring
- conducted shift handover according to workplace procedure
- taken corrective action in response to typical operating faults and product and process non-conformance.

## **Knowledge Evidence**

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- purpose and principles of high grade fugal station operation, including sugar drying and operation of batch and continuous fugals
- factors that affect throughput and recovery, including the relationship between sugar pol and throughput and the balance between A and B fugals
- the effect of massecuite quality on fugal operation and the effect of variation in operating parameters on the fugal output

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- equipment purpose and basic operating principles of high grade fugal equipment
- significance and method of monitoring control points within the process
- key health and safety requirements when operating a high grade fugal process:
  - hazards and associated control measures
  - correct use of PPE
  - procedures for responding to emergency situations
  - · lock-out and tag-out procedures
- shutdown sequence, including massecuite feed pumps and re-heaters
- requirements of operational and long-term shutdown conditions
- procedures and responsibility for reporting problems relating to the high grade fugal process
- environmental and waste handling requirements and procedures relevant to the high grade fugal process
- recording requirements and procedures relevant to high grade fugal process operations.

#### **Assessment Conditions**

Assessment of skills must take place under the following conditions:

- physical conditions:
  - skills must be demonstrated in a sugar milling workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - PPE
  - · high grade fugal station equipment
  - · materials, including massecuite
  - routine maintenance tools
  - workplace information recording system
- specifications:
  - workplace and operating procedures and related advice on equipment operation, including advice on safe work practices and environmental requirements
  - product and process specifications and operating parameters
  - cleaning procedures, sampling schedule and procedures.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

#### Links

Companion Volume Implementation Guides are found in VETNet: - <a href="https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>

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