



Australian Government

FBPBEV3005 Operate and monitor juice processing

Release: 1

FBPBEV3005 Operate and monitor juice processing

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Application

This unit of competency describes the skills and knowledge required to operate and monitor pressing equipment to produce and subsequently store fruit and/or vegetable juice.

This unit applies to individuals who work in a food processing environment. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of a juice process and associated equipment.

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

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

Pre-requisite Unit

Nil

Unit Sector

Beverages (BEV)

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 for work in processing area	1.1 Confirm milled fruit and/or vegetable product is available to meet production requirements 1.2 Identify and confirm cleaning and maintenance requirements and status according to health, safety and food safety requirements 1.3 Wear appropriate personal protective clothing, and ensure correct

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	fit
2. Prepare the pressing equipment for operation	2.1 Fit machine components and related attachments, and adjust to meet pressing requirements 2.2 Enter processing and operating parameters to meet pressing requirements 2.3 Load milled product ready for processing 2.4 Carry out pre-start checks according to safe operating procedures
3. Press fruit and/or vegetables	3.1 Start, operate and monitor the process according to workplace procedures 3.2 Inspect pressed product to ensure specifications are met 3.3 Identify, rectify and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.4 Shut down the process according to safe work procedures 3.5 Conduct work and maintain a clean and tidy workplace according to workplace environmental guidelines 3.6 Maintain records of pressing according to workplace procedures
4. Pasteurise and store juice	4.1 Pasteurise juice according to workplace procedures 4.2 Store juice in tank in line with product specifications 4.3 Monitor juice product to avoid microbial deterioration 4.4 Take samples and test stored product to ensure product remains within specification 4.5 Maintain records of stored product according to workplace procedures
5. Conduct housekeeping and identify maintenance requirements	5.1 Follow and apply workplace housekeeping and environmental procedures 5.2 Identify and report any maintenance requirements according to workplace procedures

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	- Interpret workplace and standard operating procedures relevant to work task - Interpret production requirements
Writing	Record processing data using electronic, digital and/or paper-based formats
Oral Communication	- Ask questions to clarify understanding or seek further information - Communicate and report operational and safety information to relevant personnel
Numeracy	- Monitor and interpret production and process control indicators and data - Read and interpret gauges and scales, including temperature (°C), press and flow rates - Monitor supply and flow of materials to and from the process

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPBEV3005 Operate and monitor juice processing	Not applicable	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created

Links

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