

# Assessment Requirements for FBPBPG3003 Operate the softpack filling process

Release: 1

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### **Modification History**

Release	Comments
	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 safely and effectively set up, operated and shut down an automated or semi-automated softpack filling system on a minimum of one occasion, including:

- confirming equipment is ready for operation, including:
  - checking head alignment and operation
  - testing bag weights and volumes
  - completing a test run
  - flushing lines and equipment with product to be packaged
  - · making minor adjustments as required
  - · confirming cleaning and sanitation processes are completed
  - checking evacuation of air from softpack via vacuum
  - ensuring inert gas release at end of filling cycle
- monitoring and adjusting process equipment to achieve required quality outcomes, ensuring:
  - continuity of supply of softpacks to filler
  - · correct bag weight and volumes
  - bag quality and integrity (leaks)
  - inert gas is released
  - vacuum prior to fill
- taking corrective action in response to typical faults and inconsistencies
- liaising with other work areas involved in the packaging process
- completing workplace records as required
- applying safe work practices and identifying health and safety in the workplace hazards and controls.

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# **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 softpack filling equipment
- key features of softpack filling equipment and components
- links to related processes
- effect of process changes on end product
- quality characteristics of end product
- product and materials preparation requirements and effect of variation on process
- emergency and troubleshooting procedures
- process specification, procedures and operating parameters
- equipment and instrumentation components, purpose and operation
- basic operating principles of process control systems where relevant
- · services required
- significance and method of monitoring control points within the process
- common causes of variation and corrective action required
- health and safety in the workplace hazards and controls
- lock-out and tag-out procedures
- routine maintenance requirements
- procedures and responsibility for reporting problems
- environmental issues and controls
- shutdown and cleaning requirements associated with changeovers and types of shutdown
- waste handling requirements and procedures
- recording requirements and procedures.

#### **Assessment Conditions**

Assessment of skills must take place under the following conditions:

- physical conditions:
  - skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace
- resources, equipment and materials:
  - a softpack filling context
  - products, materials and consumables
  - personal protective equipment
  - equipment, services and corresponding information as required
- specifications:
  - work procedures, including advice on company practices, safe work practices, food safety, quality and environmental requirements
  - instructions, information, specifications and schedules to match the softpack filling task.

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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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