



Australian Government

**Assessment Requirements for FBPBPG3010
Operate and monitor a carbonated
beverage filling process**

Release: 1

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Modification History

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

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 set up, operated, adjusted and shut down a filling process for at least one batch of carbonated beverage, including:

- applying food safety procedures to work practices
- following safe work procedures
- clearing routine jams and rectifying routine problems.

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:

- relationship between the filling process, production and packaging operations
- requirements of the filling process specific to product
- requirements of pre-start checks, including:
 - inspecting equipment condition to identify any signs of wear
 - selecting appropriate settings and/or related parameters
 - cancelling isolation or lock-outs
 - confirming that equipment is clean and correctly configured for processing requirements
 - positioning sensors and controls correctly
 - ensuring any scheduled maintenance has been carried out
 - confirming that all safety guards are in place and operational
- types of fillers used
- typical faults that occur and how they can be rectified, including:
 - flow rates/quantity
 - broken or faulty containers

- contaminated product
- equipment faults
- services faults
- common microbiological, physical, chemical and allergen hazards related to the foods handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- aseptic filling and sealing requirements
- contamination/cross-contamination and food safety risks associated with the filling process, and related control measures
- quality characteristics to be identified, including levels of dissolved oxygen and carbon dioxide
- process specifications, procedures and operating parameters
- significance and methods of monitoring control points within the beverage filling process
- equipment and instrumentation used for filling
- services used in the filling process
- common causes of variation, and corrective action required
- good manufacturing practices (GMP) relevant to work task
- workplace procedures and responsibility for reporting problems
- shutdown and cleaning requirements associated with changeovers, and types of shutdowns
- waste handling requirements and procedures relevant to the filling process
- recording requirements and procedures, including down time
- environmental issues and controls relevant to the filling and sealing process, including waste/rework collection and handling procedures related to the process
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- cleaning and sanitisation procedures for filling process
- traceability requirements.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a food or beverage processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - filling equipment and services
 - product to be filled
 - containers
 - cleaning equipment and materials
- specifications:

- work procedures, including advice on safe work practices, food safety and environmental requirements
- production schedule, batch instructions, control points and filling parameters
- sampling and testing schedules
- documentation and recording requirements.

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

Links

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