



Australian Government

**Assessment Requirements for FBPBPG3012
Operate and monitor a form, fill and seal
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 operated a form, fill and seal process to process at least one batch of goods to specification, including:

- monitoring control points and conducting inspections as required to confirm process remains within specification, including:
 - formation of container/packaging
 - flow rates
 - product weights and volumes
 - fill levels
 - temperature, including product and sealing temperatures
 - supply of packaging components/consumables
 - packaging quality and seal integrity, including testing packaging integrity
- following safe work procedures
- taking corrective action in response to typical faults and inconsistencies, including incorrect fill levels and misaligned seals.

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 basic principles of forming, filling and sealing, including:
 - the purpose and characteristics required of packaging materials used
 - the methods used to form packaging, fill and seal product (where methods involve vacuum or map packaging, this includes an understanding of the effect of modified atmosphere on product shelf-life)
- product and packaging coding requirements, including product weight
- basic operating principles of forming, filling and sealing equipment, including:

- main equipment components
- status and purpose of guards
- equipment operating capacities and applications
- the purpose and location of sensors and related feedback instrumentation
- services required for operation of form, fill and seal equipment used in the workplace
- the flow of processes supplying the forming, filling and sealing process, and the effect of process output on downstream processes
- good manufacturing practices (GMP) relevant to work task
- quality characteristics and requirements of forming, filling and sealing, including:
 - quality requirements of product and packaging components/consumables
 - requirements of packaging forming stage, and filling, including fill levels and weights
 - requirements of seal formation and integrity, and integrity testing procedures, where required
- methods used to monitor the process, including inspecting, measuring and testing as required by the process
- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination/cross-contamination and food safety risks associated with the form, fill and seal process, and related control measures
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters, including restart procedures following a crash or jam-up
- typical equipment faults and related causes, including signs and symptoms of faulty equipment, and early warning signs of potential problems
- common causes of variation, and corrective action required, including the effect of variation in both product characteristics and packaging components/consumables on forming, filling and sealing performance
- food safety hazards and risks associated with forming, filling and sealing, and related control measures
- health and safety hazards and controls relevant to the form, fill and seal process
- requirements of different shutdowns as appropriate to the process and workplace production requirements, including emergency and routine shutdowns, and procedures to follow in the event of a power outage
- isolation, lock-out and tag-out procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the forming, 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
- aseptic container preparation/forming, filling and sealing requirements
- cleaning and sanitisation procedures for form, fill and seal equipment
- recording requirements for traceability of product.

Assessment Conditions

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

- physical conditions:
 - a food processing packing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - forming, filling and sealing equipment and related services
 - personal protective equipment
 - materials and packaging components/consumables to be formed, filled and sealed
 - product
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements, stock flow systems, production/packaging schedules
 - information on equipment capacity and operating parameters
 - specifications, control points and operating parameters
 - 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>