



**Australian Government**

# **FBPDPR2001 Operate a butter churning process**

**Release: 1**

## FBPDPR2001 Operate a butter churning process

### Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0.

### Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a butter churning process to produce sweet cream butter product to specification.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of butter churning equipment and processes in a dairy product production environment.

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

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

### Pre-requisite Unit

Nil

### Unit Sector

Dairy processing (DPR)

### 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 the butter churning equipment and process for operation	1.1 Confirm materials and personal protective equipment are available for operating requirements 1.2 Identify and confirm cleaning and maintenance requirements according to food safety requirements

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Fit personal protective equipment and adjust machine components and attachments needed for operating requirements 1.4 Enter parameters required to meet safety and operating requirements 1.5 Check and adjust equipment performance as required 1.6 Conduct pre-start checks according to workplace procedures
2. Operate and monitor the butter churning process	2.1 Start up the butter churning process according to workplace procedures 2.2 Monitor equipment to identify variation in operating conditions 2.3 Identify variation in equipment operation and report maintenance requirements 2.4 Confirm that specifications are met at each stage 2.5 Identify, rectify or report out-of-specification product or process outcomes 2.6 Maintain the work area according to workplace guidelines 2.7 Enter information in workplace records in required format
3. Shut down the butter churning process	3.1 Identify the appropriate shutdown procedure 3.2 Shut down the process safely according to workplace procedures 3.3 Identify and report 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.*

<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Read and interpret standard operating procedures for the butter churning process</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Complete records according to workplace guidelines using paper-based and/or electronic media</li> </ul>

<b>Skill</b>	<b>Description</b>
Numeracy	<ul style="list-style-type: none"> <li>Monitor agitation speeds, flow rates, temperature and ingredient addition systems for the butter churning process against production specifications</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Apply workplace procedures to own role and responsibilities</li> <li>Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and environmental requirements</li> <li>Maintain a clean and hazard-free work area</li> <li>Maintain hygiene standards</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Report operational and safety information to relevant personnel using required communication method</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Solve routine problems according to workplace guidelines and using experience of past solutions</li> </ul>

## Unit Mapping Information

<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPDPR2001 Operate a butter churning process	FDFDP2001A Operate a butter churning process	Updated to meet Standards for Training Packages	Equivalent unit

## Links

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