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FBPDPR3001 Operate and monitor a curd production and cutting process

Release: 1

FBPDPR3001 Operate and monitor a curd production and cutting process

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 knowledge and skills required to set up, operate, adjust and shut down a curd production and cutting process in cheese making.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of a curd production and cutting process, and associated equipment in a dairy processing environment.

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

Dairy Processing (DPR)

Elements and Performance Criteria

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Prepare the curd production and cutting process for operation	1.1 Confirm materials and personal protective equipment are available 1.2 Identify and confirm cleaning and maintenance requirements according to food safety requirements

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
	1.3 Identify food safety requirements for the task and product
	1.4 Fit personal protective equipment, and adjust machine components and attachments needed for operating requirements
	1.5 Enter parameters required to meet safety and operating requirements
	1.6 Conduct pre-start checks according to workplace requirements
2. Operate and monitor equipment	2.1 Start up the curd production and cutting process according to workplace procedures
	2.2 Monitor equipment to identify variation in operating conditions
	2.3 Adjust equipment operations to meet product specification
	2.4 Take samples and confirm that curd sets according to specifications, and cut size is appropriate
	2.5 Identify, rectify and/or report out-of-specification product or process outcomes
	2.6 Maintain the work area according to workplace health and safety and food safety requirements
	2.7 Enter information in workplace records in required format
3. Shut down the curd production and cutting 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.

Skill	Description
Reading	• Interpret standard operating procedures for the curd production and cutting process
Writing	• Record processing data using electronic, digital and/or paper-based formats

Skill	Description
Numeracy	• Measure processing speed, curd size (mm) and temperature (°C) • Read and monitor gauges and scales

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPDPR3001 Operate and monitor a curd production and cutting process	FBPDPR2003 Operate a curd production and cutting process	Unit code and title updated to match complexity of task Minor changes to Performance Criteria for clarity Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

Links

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