



**Australian Government**

# **FBPDPR3002 Operate and monitor a fermentation process**

**Release: 1**

## FBPDPR3002 Operate and monitor a fermentation 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 fermentation process typically used in the production of dairy products.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of machines and equipment used for the fermentation of dairy products 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
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare the fermentation equipment and 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 1.3 Identify food safety requirements for the task and product

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 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 procedures
2. Operate and monitor equipment	2.1 Start up the fermentation 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 fermentation meets specification 2.5 Identify, rectify and report out-of-specification product or process outcomes 2.6 Maintain the work area according to workplace guidelines, workplace health and safety and food safety requirements 2.7 Enter information in workplace records in required format
3. Shut down the fermentation process	3.1 Identify the appropriate shutdown procedure 3.2 Shut down the process according to workplace procedures 3.3 Identify and report maintenance requirements

## 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	<ul style="list-style-type: none"> <li>Interpret standard operating procedures for the fermentation process</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record processing data using electronic, digital and/or paper-based formats</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Monitor processing time, temperature (°C), and water activity (Aw)</li> <li>Read and monitor gauges and scales</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPDPR3002 Operate and monitor a fermentation process	FBPDPR2006 Operate a fermentation process	Unit title and code 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>