



Australian Government

FBPDPR3004 Operate and monitor a butter churning process

Release: 1

FBPDPR3004 Operate and monitor a butter churning 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 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 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 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 butter churning equipment and process for operation	1.1 Confirm materials are available to meet production specification 1.2 Identify safety requirements and wear appropriate personal protective equipment, ensuring correct fit

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Identify food safety requirements for the task and product 1.4 Fit 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 and operate the butter churning 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 to confirm that product meets specifications 2.5 Identify, rectify or report out-of-specification product or process outcomes 2.6 Maintain the work area according to workplace guidelines, health and safety, and food safety requirements 2.7 Maintain workplace records in required format according to workplace procedures
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 3.4 Clean equipment and dispose of waste in line with environmental 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"> Interpret standard operating procedures for the butter churning process

Skill	Description
Writing	<ul style="list-style-type: none"> Complete processing records using digital and/or paper-based formats
Numeracy	<ul style="list-style-type: none"> Read and monitor gauges and scales Monitor agitation speeds, flow rates, temperature (°C) and weights (g, kg) for the butter churning process against production specifications

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPDPR3004 Operate and monitor a butter churning process	FBPDPR2001 Operate a butter churning process	Unit code and title updated to match complexity of task Minor changes to Performance Criteria to clarify task 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>