



**Australian Government**

# **Assessment Requirements for FBPDPR3005 Operate and monitor a butter oil process**

**Release: 1**

# Assessment Requirements for FBP DPR3005 Operate and monitor a butter oil process

## 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 and monitored a butter oil process to produce at least one batch of product from cream, or from melted butter, to meet specifications, including:

- applying food safety procedures to work practices
- following safe work procedures
- taking corrective action in response to typical faults and inconsistencies.

## 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 each stage in the butter oil process, including an understanding of the stages, process flow and phases produced
- basic operating principles of equipment, including:
  - the principles of centrifuges and principles of evaporation
  - 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 a butter oil process, and action to take if services are not available
- the effect of outputs on downstream processes
- quality characteristics (fat content) to be achieved by the process
- quality requirements of in-feed materials (cream or butter), and the effect of variation in material quality on process performance
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters

- typical equipment faults and related causes, including:
  - signs and symptoms of faulty equipment
  - early warning signs of potential problems
- methods used to monitor the production 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
- good manufacturing practices (GMP) relevant to work task
- Food Standards Code requirements for the production of butter
- common causes of variation, and corrective action required, including how earlier stages in the process could contribute to cloudy product
- contamination/cross-contamination and food safety risks, and related control measures
- health and safety hazards and controls relevant to butter oil process
- isolation, lock-out and tag-out procedures and responsibilities
- requirements of different shutdowns as appropriate to the process and workplace production requirements, including:
  - emergency and routine shutdowns
  - procedures to follow in the event of a power outage
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the process, including waste or rework collection and handling procedures related to the process
- cleaning and sanitation procedures for the butter oil processing equipment
- procedures to record traceability of product and ingredients.

## Assessment Conditions

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

- physical conditions:
  - a dairy processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective equipment
  - butter oil production equipment and related services
  - cream or butter to be processed
  - cleaning materials, equipment and procedures
- specifications:
  - work procedures, including advice on safe work practices, food safety, quality and documentation requirements
  - information on equipment capacity and operating parameters
  - recipe/batch specifications, control points and processing parameters
  - sampling schedules and test procedures and equipment

- documentation and recording requirements and procedures.

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>