



Australian Government

FBPDPR3005 Operate and monitor a butter oil process

Release: 1

FBPDPR3005 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.

Application

This unit of competency describes the knowledge and skills required to set up, operate, monitor and shut down the components of a butter oil process. This process, also known as an anhydrous milk fat (AMF) process, is used for the preparation of butter oil from either cream or melted butter.

This unit applies to individuals who apply operating principles to the operation and monitoring of butter oil equipment and processes in a dairy product production environment. Operators must be capable of operating a butter oil process using either cream or melted butter.

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 oil equipment and process	1.1 Confirm materials are available to meet production specification 1.2 Identify safety requirements and wear appropriate personal

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
for operation	protective equipment, ensuring correct fit 1.3 Identify food safety requirements for high and low boil products 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 requirements
2. Monitor butter oil processing	2.1 Start up and operate the butter oil 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 oil 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
--------------	--------------------

Skill	Description
Reading	<ul style="list-style-type: none"> Interpret standard operating procedures for the butter oil process
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 pressure (kPa), temperature (°C) and water flow (cubic metres per second)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPDPR3005 Operate and monitor a butter oil process	FBPDPR2002 Operate a butter oil 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>