



Australian Government

Assessment Requirements for FBPGPS2002 Operate a completing process

Release: 1

Assessment Requirements for FBPGPS2002 Operate a complecting process

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that, on at least one occasion, the individual has:

- conducted pre-start checks on machinery used to produce pastry margarine
- started, operated, monitored and adjusted complecting process equipment to achieve required quality outcomes
- taken corrective action in response to typical faults and inconsistencies
- completed workplace records in required format
- applied safe work practices and identified work health and safety hazards and controls
- safely shut down complecting equipment
- applied food safety procedures to work practices.

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:

- principles of preparing pastry margarine using a complector, including:
 - a basic understanding of crystallisation
 - the relationship between stages of crystal formation, work input and temperature
 - the purpose and requirements of a holding stage
- basic operating principles of equipment, including:
 - 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 complecting process, and action to take if services are not available
- the flow of this process and the effect of outputs on downstream processes

- quality characteristics to be achieved by the final pastry margarine
- variations of quality characteristics according to types of pastry margarine produced
- quality requirements of flake used and effect of variation 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
- contamination and food safety risks associated with the process and related control measures
- common causes of variation and corrective action required
- work health and safety hazards and controls
- 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
- isolation, lock out and tag out procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the process, including waste/rework collection, and handling procedures related to the process and procedures for containing spills
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- operating procedures for related packaging equipment
- routine maintenance procedures for complectors
- cleaning and sanitation procedures for complectors.

Assessment Conditions

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

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - complector and related equipment and services
 - flake to be processed
 - personal protective clothing and equipment
 - sampling schedules and test procedures and equipment
 - cleaning procedures, materials and equipment

- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity and operating parameters
 - production schedule/batch instructions
 - specifications, control points and processing parameters
 - documentation and recording requirements and procedures
- relationships:
 - interactions with team members and supervisors.

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>