

Australian Government

# Assessment Requirements for FBPGPS2009 Operate a soap splitting process

Release: 1

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#### **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 for soap splitting
- started, operated, monitored and adjusted soap splitting process equipment to achieve required quality outcomes
- taken corrective action in response to typical faults and inconsistencies
- completed workplace records as required
- applied safe work practices and identified work health and safety hazards and controls
- safely shut down 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:

- purpose and basic principles of soap splitting, including an understanding of the process used to split soap stock and the end uses of each stream
- 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 soap splitting process and action to take if services are not available
- the flow of this process and the effect of outputs on downstream processes, including:
  - the impact of acid water pH on the performance of the effluent plant
  - impact of allowing 'fatty' acid water to flow downstream

- requirements of acid oil and acid water streams to be achieved
- the effect of variation in soap stock on the soap splitting process
- 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 the purpose and methods used to conduct relevant tests (including pH, moisture and Free Fatty Acids tests)
- · contamination risks associated with the process and related control measures
- · common causes of variation and corrective action required
- work health and safety hazards and controls, including hazards associated with handling hazardous substances
- 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 or rework collection and handling procedures related to the process
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- routine maintenance procedures for soap splitting equipment
- cleaning and sanitation procedures for soap splitting equipment.

#### **Assessment Conditions**

Assessment of skills must take place under the following conditions:

- physical conditions:
  - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - soap splitting process and related equipment and services
  - materials 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