



**Australian Government**

# **FBPGPS3001 Operate and monitor a creamed honey manufacture process**

**Release: 1**

# FBPGPS3001 Operate and monitor a creamed honey manufacture 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, monitor and adjust a process to produce creamed honey.

This unit applies to individuals who apply operating principles to the operation and monitoring of machines and equipment used to cream honey in a production environment within the honey processing industry.

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

Grocery and Product Supplies (GPS)

## 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 equipment and process for operation | 1.1 Confirm liquid and seed honey are available to meet production requirements<br>1.2 Identify and confirm cleaning and maintenance requirements have |

| Elements                                           | Performance Criteria                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
|----------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Elements describe the essential outcomes.</i>   | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
|                                                    | <p>been met according to health, safety and food safety procedures</p> <p>1.3 Wear appropriate personal protective clothing and ensure correct fit</p> <p>1.4 Fit and adjust machine components and related attachments according to operating requirements</p> <p>1.5 Enter processing or operating parameters to meet safety and production requirements</p> <p>1.6 Conduct pre-start checks according to operator instructions</p>                                                                                                                                                                                                                                                                  |
| 2. Operate and monitor equipment                   | <p>2.1 Start up and operate the honey manufacture process according to safe work procedures</p> <p>2.2 Monitor equipment to ensure optimal operations</p> <p>2.3 Identify variation in equipment operation, and troubleshoot to identify solution</p> <p>2.4 Confirm that product specifications are met at each stage according to production requirements</p> <p>2.5 Identify, rectify or report out-of-specification product and process outcomes according to workplace procedures</p> <p>2.6 Maintain the work area according to safe work and food safety procedures</p> <p>2.7 Complete workplace records including traceability and biosecurity records, according to workplace procedures</p> |
| 3. Shut down the creamed honey manufacture process | <p>3.1 Identify the appropriate shutdown procedure</p> <p>3.2 Shut down the process safely according to operating procedures</p> <p>3.3 Identify and report maintenance requirements according to workplace procedures</p> <p>3.4 Ensure waste is disposed of in line with environmental requirements</p>                                                                                                                                                                                                                                                                                                                                                                                              |

## 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"><li>Interpret standard operating procedures for the creamed honey manufacturing process</li></ul>                                  |
| Writing  | <ul style="list-style-type: none"><li>Record product and processing information using digital and/or paper-based formats</li></ul>                                   |
| Numeracy | <ul style="list-style-type: none"><li>Monitor control points for ambient and processing temperatures, agitation speeds, and holding times and temperatures</li></ul> |

## Unit Mapping Information

| Code and title current version                                        | Code and title previous version                           | Comments                                                                                                                                                                                                                                                         | Equivalence status |
|-----------------------------------------------------------------------|-----------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| FBPGPS3001<br>Operate and monitor a creamed honey manufacture process | FBPGPS2011<br>Operate a creamed honey manufacture process | Unit title and code updated to better match work task<br><br>Minor changes to Performance Criteria to clarify intent<br><br>Foundation Skills refined<br><br>Performance Evidence clarified<br><br>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>