



**Australian Government**

**Assessment Requirements for  
FBPGRA2004 Operate a grain cleaning  
process**

**Release: 1**

# Assessment Requirements for FBPGRA2004 Operate a grain cleaning 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 for grain cleaning
- selected, fitted and used personal protective equipment
- started, operated, monitored and adjusted 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 the grain cleaning process
- 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 and action to take if services are not available
- the flow of the grain cleaning process and the effect of outputs on downstream processes
- quality characteristics to be achieved by the grain cleaning process
- quality requirements of materials and effect of variation on grain cleaning process performance

- how and why various kinds of wheat are blended to make grist
- purpose of the break rolls
- how and why the separation of endosperm takes place
- 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 grain cleaning process, including inspecting, measuring and testing as required by the process
- inspection or test points (control points) in the grain cleaning process and the related procedures and recording requirements
- contamination and food safety risks associated with the grain cleaning process and related control measures
- common causes of variation and corrective action required
- work health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- requirements of different shutdowns as appropriate to the grain cleaning 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 grain cleaning process, including waste and rework collection and handling procedures related to the process
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- routine maintenance procedures for operating a grain cleaning process
- cleaning and sanitation procedures for operating a grain cleaning process.

## 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:
  - personal protective equipment required to operate grain cleaning process
  - grain cleaning equipment and inputs
  - production schedule and batch instructions
  - grain cleaning process and related equipment and services
  - materials required for the grain cleaning process
  - 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.

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>