



**Australian Government**

# **FBPGRA2004 Operate a grain cleaning process**

**Release: 1**

## 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.

### Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a cleaning process to screen impurities from the grist prior to the conditioning process.

The unit applies to individuals who work in a grain processing environment. It typically targets the production worker responsible for applying basic operating principles to the operation and monitoring of grain cleaning equipment and processes.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety legislation that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

### Pre-requisite Unit

Nil

### Unit Sector

Grain processing (GRA)

### 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 grain cleaning equipment and process for operation	1.1 Confirm materials are available according to operating requirements 1.2 Identify and ensure cleaning and maintenance requirements have been met according to food safety requirements

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Select, fit and use personal protective equipment 1.4 Fit and adjust machine components and related attachments according to operating requirements 1.5 Enter processing or operating parameters to meet safety and production requirements 1.6 Set up the bin system according to operating requirements 1.7 Check and adjust equipment to ensure optimum performance 1.8 Carry out pre-start checks according to operator instructions
2. Operate and monitor the grain cleaning process	2.1 Start and operate the process according to work health and safety and operating procedures 2.2 Monitor equipment to identify variation in operating conditions 2.3 Identify variation in equipment operation and report maintenance requirements 2.4 Monitor the process to confirm that conditioned product meets grist moisture specifications 2.5 Store conditioned product according to food safety procedures 2.6 Identify, rectify or report out-of-specification product and process outcomes 2.7 Maintain the work area according to work health and safety and operating procedures 2.8 Maintain workplace records according to workplace procedures
3. Shut down the grain cleaning process	3.1 Identify the appropriate shutdown procedure 3.2 Shut down the process safely according to operating procedures 3.3 Identify and report maintenance requirements safely according to workplace procedures

## 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.*

<b>Skill</b>	<b>Description</b>
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<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Interpret directions for the safe operation of equipment</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record grain cleaning process using paper-based and electronic media</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Confirm supply of necessary materials and services</li> <li>Monitor actions including temperature gauges and tank levels</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Apply workplace procedures to own role and responsibilities</li> <li>Understand tasks and responsibilities required for performing own role in the workplace</li> <li>Ask questions to clarify understanding or seek further information</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Communicate and report operational and safety information to relevant personnel</li> <li>Communicate and report workplace activity and safety information to relevant personnel</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Maintain a clean and hazard-free work area</li> <li>Maintain hygiene standards and wear required personal protective equipment</li> <li>Maintain quality requirements for the sanitisation and use of equipment</li> <li>Solve familiar and generally predictable problems within workplace guidelines and using experience of past solutions</li> </ul>

## Unit Mapping Information

<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPGRA2004 Operate a grain cleaning process	FDFGR2004A Operate a grain cleaning process	Updated to meet Standards for Training Packages	Equivalent unit

## Links

- <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>