



Australian Government

**Assessment Requirements for
FBPGRA2005 Operate a purification
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 purification
- selected, fitted and used personal protective equipment
- started, operated, monitored and adjusted process equipment to remove particles of bran, with or without endosperm or germ attached, from the stock flow 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 purification 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 purification process and the effect of outputs on downstream flour milling processes
- quality characteristics to be achieved by the purification process

- quality requirements of materials and effect of variation on purification 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 purification process, including inspecting, measuring and testing as required by the process
- inspection or test points (control points) in the purification process and the related procedures and recording requirements
- contamination and food safety risks associated with the purification 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 purification 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 purification process, including waste/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 operating a purification process
- cleaning and sanitation procedures for operating a purification process.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a grain processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment required to set up, operate, adjust and shut down a separation and grading process to remove particles of bran
 - production schedule and batch instructions
 - purification process and related equipment and services
 - materials to be purified
 - cleaning procedures, materials and equipment as required
- specifications:

- work procedures, including advice on safe work practices, food safety, quality and environmental requirements.

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>