

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.	

Application

This unit of competency describes the skills and safety knowledge required to set up, operate, adjust and shut down a separation and grading process to remove particles of bran, with or without endosperm or germ attached, from the stock flow.

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

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety 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	
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.	
1. Prepare the purification 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	

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Elements	Performance Criteria		
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.		
	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 Check and adjust equipment to ensure optimum performance		
	1.7 Carry out pre-start checks according to operator instructions		
2. Operate and monitor the purification 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 particle size and quantity of stock meets specifications		
	2.5 Remove fine bran from the semolina and return the bran product with endosperm attached to the purification process or scratch rolls for further processing		
	2.6 Identify, rectify or report out-of-specification product and process outcomes according to workplace procedures		
	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 purification 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 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.

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Skill	Description		
Reading	Interpret directions for the safe operation of equipment		
Writing	Record product information on paper-based and electronic media Record equipment failure on paper-based and electronic media		
Numeracy	Use correct ratios when adding and mixing ingredients, including any micronutrients and additives		
Navigate the world of work	Apply workplace procedures to own role and responsibilities Understand tasks and responsibilities required for performing own role in the workplace Ask questions to clarify understanding or seek further information		
Interact with others	Use oral communication skills as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor Communicate and report operational and safety information to		
	relevant personnel		
Get the work done	 Maintain a clean and hazard-free work area Maintain hygiene standards and wear required personal protective equipment 		
	 Identify faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems Maintain quality requirements for the sanitisation and use of equipment 		

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGRA2005 Operate a purification process	FDFGR2005A Operate a purification process	Updated to meet Standards for Training Packages	Equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4

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