



Australian Government

**Assessment Requirements for
FBPGRA3005 Conduct rice harvest
receivals**

Release: 1

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Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceuticals Training Package Version 1.0

Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has conducted rice harvest receival for at least three rice grain varieties, including:

- accessed workplace information to identify rice receival requirements
- confirmed supply of necessary equipment and related attachments, materials and services
- identified, selected, fitted and used personal protective clothing and equipment
- followed workplace health and safety procedures
- confirmed supply of necessary equipment and services to carry out set-up operations
- monitored the rice harvest receival system and equipment operation to identify out-of-specification results or non-compliance
- took corrective action in response to out-of-specification results or non-compliance
- diagnosed common faults and rectified or reported equipment failure within level of responsibility and according to workplace procedures
- monitored moisture content and taken action to address moisture issues
- maintained work area to meet housekeeping standards
- managed resources required for rice receival
- maintained workplace records.

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 operating principles of the rice harvest receival system, equipment and related processes, including:
 - scheduling requirements
 - resource requirements
 - checking/regulating/adjusting work processes

- rice harvest haulage resources, including:
 - company or contractor haulers
 - combination of trucks and trailers
- handling requirements of rice, including:
 - drying and aeration requirements
 - effect of ambient conditions
 - humidity and moisture
- visual identification of short, medium and long grain rice varieties used within the organisation
- methods of measuring rice condition and controlling the handling and storage conditions
- common causes of variation in rice quality/handling/storage practice, and corrective actions required
- workplace health and safety hazards and controls
- procedures and responsibility for reporting performance information
- operation and monitoring of equipment and processes, including:
 - control panels and systems
 - shutdown procedures
 - cleaning procedures
 - cleaning requirements and status
 - cleaning records.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - an industrial rice processing plant or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - harvest/receival schedule
 - rice harvest receival equipment
 - cleaning 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
 - specifications, control points and processing parameters
 - equipment operating instructions and manuals
 - sampling schedules and test procedures and equipment
 - documentation and recording requirements and procedures
 - communication and recording systems and procedures

- cleaning procedures, records/clearance as required.

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>