



**Australian Government**

# **Assessment Requirements for FBPGRA3007 Implement a rice blending and cleaning process**

**Release: 1**

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## Assessment Requirements for FBPGRA3007 Implement a rice blending and cleaning process

### 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 implemented a rice blending and cleaning process for at least three rice grain varieties, including:

- accessed and interpreted workplace information to identify blending and cleaning processing requirements
- confirmed supply of necessary materials and services
- conducted pre-start checks, started, operated, monitored and adjusted process equipment to achieve required outcomes
- selected, fitted and used personal protective equipment
- followed workplace health and safety procedures
- monitored control points and conducted inspections to confirm process remains within specification
- took corrective action in response to out-of-specification results
- monitored supply and flow of materials to and from the blending and cleaning process
- diagnosed common faults, and rectified or reported equipment failure within level of responsibility and according to workplace procedures
- completed records according to workplace procedures
- maintained work area to meet housekeeping standards.

### 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 blending and cleaning process, including:
    - process flow and the effect of blending and cleaning process on the end product
    - varieties and standards of rice
  - basic operating principles of equipment, including:
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- bins
  - bulkers
  - tipping/running equipment
  - opening slides
  - sieves/screens
  - conveyor belts and elevators
  - weighers
  - transfer equipment
  - moisture meter
  - process control equipment
  - cleaning equipment
  - an operational understanding of main equipment components, including:
    - status and purpose of guards
    - equipment operating capacities and applications
    - purpose and location of sensors and related feedback instrumentation
    - services required and action to take if services are not available
    - inspection of equipment condition to identify any signs of wear
    - appropriate settings and/or related parameters
    - isolation or lock-out procedures
    - confirming that equipment is clean and correctly configured for processing requirements
    - confirming that sensors and controls are correctly positioned
    - confirming that scheduled maintenance has been carried out
    - confirming that all safety guards are in place and operational
    - product/process changeover procedures and responsibilities
  - quality characteristics, including:
    - common causes of product variation and corrective action
    - requirements of materials and effect of variation in raw materials and/or rice variety on the blending and cleaning preparation process
    - sampling and testing associated with process monitoring and control
    - the impact of moisture content in rice on rice processing
  - faulty rice product, including
    - incorrect type
    - incorrect moisture content
    - chalky grains
    - foreign materials
    - incorrect colour
    - immature grain
  - equipment operating requirements, parameters and corrective action required where operation is outside specified parameters, including:
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- typical equipment faults and related causes
  - checking magnets
  - recognition of signs and symptoms of faulty equipment
  - early warning signs of potential problems
  - requirements of different shutdowns, including emergency and routine shutdowns, and procedures to follow in the event of a power outage
  - methods used to monitor the blending and cleaning process, including:
    - inspecting
    - measuring
    - testing
  - contamination/food safety risks associated with the process, and related control measures
  - cleaning and sanitation procedures
  - work health and safety hazards and controls, including awareness of the limitations of protective clothing and equipment relevant to the work process
  - 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 process, including waste/rework collection and handling procedures related to the process.

## **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
    - commercial-sized rice blending and cleaning equipment and services
    - rice to be blended and cleaned
    - 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
    - production schedule
    - specifications, control points and processing parameters
    - equipment operating instructions and manuals
    - sampling schedules and test procedures and equipment as required
    - documentation and recording requirements and procedures
    - cleaning procedures.
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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>