



Australian Government

FBPGRA3007 Implement a rice blending and cleaning process

Release: 1

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

Application

This unit of competency describes the skills and knowledge required to blend and clean different rice varieties to meet customer specifications in a rice milling process.

The unit applies to individuals who are production workers in the rice processing environment and are responsible for the blending and cleaning process. They work under minimal supervision and take responsibility for their own work and that of others in their team.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and 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 for safe work in a rice blending and cleaning process	1.1 Select and fit personal safety protection equipment according to workplace safety procedures 1.2 Select and fit hygiene protection equipment according to workplace food safety hygiene procedures

Elements	Performance criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>1.3 Perform personal hygiene cleaning procedures</p> <p>1.4 Receive and interpret instructions on rice blending and cleaning activity and performance requirements</p>
2. Prepare the rice blending and cleaning equipment for operation	<p>2.1 Ensure raw materials are available to meet operating requirements</p> <p>2.2 Identify and confirm the status of cleaning and maintenance requirements</p> <p>2.3 Fit and adjust machine components and related attachments according to operating requirements</p> <p>2.4 Enter processing/operating parameters to meet safety and production specifications</p> <p>2.5 Check, adjust and conduct routine maintenance on equipment to ensure required performance</p> <p>2.6 Conduct pre-start checks according to workplace instructions</p>
3. Operate and monitor the rice blending and cleaning process	<p>3.1 Start up and operate process according to workplace procedures</p> <p>3.2 Monitor equipment to identify variation in operating conditions, and adjust according to product specifications</p> <p>3.3 Identify variation in equipment operation, and repair or report maintenance requirements according to workplace reporting procedures</p> <p>3.4 Implement required safety procedures</p> <p>3.5 Collect samples and test to ensure rice meets specification</p> <p>3.6 Identify, rectify or report out-of-specification product/process to maintain process within specification</p> <p>3.7 Ensure workplace meets housekeeping standards</p> <p>3.8 Maintain records according to workplace instructions</p>
4. Shut down the rice blending and cleaning process	<p>4.1 Identify appropriate shutdown procedure</p> <p>4.2 Shut down the process safely according to workplace procedures</p> <p>4.3 Identify maintenance requirements, and report according to workplace procedures</p>

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.

Skills	Description
Reading	<ul style="list-style-type: none"> Reads and interprets instructions, operating procedures, specifications, and other documentation from a variety of sources, and consolidates information to determine rice production actions and activity
Writing	<ul style="list-style-type: none"> Accurately records and completes organisational documentation using clear language, correct spelling, grammar and terminology when reporting and maintaining rice processing records
Numeracy	<ul style="list-style-type: none"> Interprets and manipulates numerical information for volumes, weights and measures Performs mathematical calculations to check, interpret and confirm results of system tests
Oral communication	<ul style="list-style-type: none"> Effectively participates in verbal exchanges using collaborative and inclusive techniques, including active listening and questioning and reading of verbal and non-verbal signals to convey and clarify information
Navigate the world of work	<ul style="list-style-type: none"> Takes full responsibility for following policies, procedures and industry standards Identifies and acts on issues that contravene relevant policies, procedures and legal requirements
Interact with others	<ul style="list-style-type: none"> Cooperates with others and contributes to work practices where joint outcomes are expected and deadlines are to be met
Get the work done	<ul style="list-style-type: none"> Takes responsibility for planning, sequencing and prioritising tasks and workload for efficiency and effective outcomes Makes routine decisions and implements standard procedures for routine tasks, using formal decision-making processes for more complex and non-routine situations Contributes to continuous improvement of current work practices by applying basic principles of analytical and lateral thinking Uses the main features and functions of digital tools to complete work tasks and access information

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status

FBPGRA3007 Implement a rice blending and cleaning process	ZRGRPBC2A Operate a rice blending and cleaning process	Updated to meet Standards for Training Packages Change of coding to reflect revised AQF level Changes to the title, elements and performance criteria	No equivalent unit
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Links

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