



**Australian Government**

**Assessment Requirements for  
FBPGRA3008 Implement a rice colour  
sorting process**

**Release: 1**

# Assessment Requirements for FBPGRA3008 Implement a rice colour sorting 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 colour sorting process for at least three rice grain varieties, including:

- accessed and interpreted workplace information for colour sorting process 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
- taken corrective action in response to out-of-specification results
- monitored supply and flow of materials to and from the colour sorting process
- diagnosed common faults, and rectified or reported equipment failure within level of responsibility and according to workplace procedures
- completed workplace records according to 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 rice colour sorting process, including:
  - methods for determining the number of passes through the colour sorting process
  - process flow and the effect of rice colour sorting on the end product
  - visual identification of short, medium and long grain rice varieties used within the organisation

- basic operating principles of colour sorting equipment, including:
  - primary colour sorter
  - secondary colour sorter
- an operational understanding of main colour sorting equipment components:
  - 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 and problems
  - appropriate settings and/or related parameters for different impurities, and the importance of settings for glass
  - appropriate adjustments to maintain product specifications
  - 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 the effect of variation in raw materials on colour sorting process
  - sampling and testing associated with process monitoring and control
- equipment operating requirements, parameters and corrective action required where operation is outside specified parameters
- recognition and fault-finding for typical equipment faults and related problems, including:
  - 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 rice colour sorting 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 rice colour sorters and related equipment and services
  - commercial quantity of rice to be sorted
  - 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
  - equipment operating instructions and manuals
  - production schedule
  - specifications, control points and processing parameters
  - sampling schedules and test procedures and equipment
  - documentation and recording requirements and procedures
  - cleaning procedures.

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>