



Australian Government

**Assessment Requirements for
FBPGRA3012 Implement a rice hulling and
separation process**

Release: 1

Assessment Requirements for FBPGRA3012 Implement a rice hulling and separation 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 hulling and separation process for at least three rice grain varieties, including:

- accessed and interpreted workplace information for hulling and separation requirements
- confirmed supply of necessary materials and services
- conducted pre-start checks, started, operated, monitored and adjusted separation and hulling process equipment to achieve required outcomes, including:
 - monitored control points
 - conducted inspections
 - confirmed process remains within specification
 - conducted equipment changeover/replacements according to procedures
- diagnosed common faults, and rectified or reported equipment failure within level of responsibility and according to workplace procedures
- selected, fitted and used personal protective equipment
- followed workplace health and safety procedures
- followed personal hygiene practices according to food safety procedures
- monitored the quality of process, and taken corrective action in response to out-of-specification results
- 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 hulling and separation process and the effect of hulling/shelling and separation process on the end product, including:

- visual identification of short, medium and long grain rice varieties used within the organisation
- process flow and the effect of hulling and separation process on the end product
- basic operating principles of equipment, including:
 - huller rollers and replacement/reversal
 - elevators
 - spouts
 - tilt paddy tables
- operational understanding and adjustments of main equipment components, including:
 - status and purpose of guards
 - equipment operating capacities, efficiencies and applications
 - purpose and location of sensors and related feedback instrumentation
 - knowledge of services required and action to take if services are not available
- basic operating principles of process control, including:
 - process control equipment
 - the relationship between control panels and systems
 - product/process changeover procedures and responsibilities
- quality characteristics, including:
 - requirements of materials and effect of variation in raw materials on the hulling and separation process
 - common causes of variation, and corrective action required, including contamination and mixed rice
 - sampling and testing associated with process monitoring and control
 - quality indicators, including moisture
- equipment operating requirements, parameters and corrective action required where operation is outside specified operating parameters, including:
 - identification of typical equipment faults and related causes
 - recognition of signs and symptoms of blocked, faulty or worn 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
 - isolation, lock-out and tag-out procedures and responsibilities
 - routine maintenance procedures
- methods used to monitor the hulling and separation 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

- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the process, including:
 - waste/rework collection
 - manual 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
 - hulling equipment and services
 - tilt paddy tables for separating grain from paddy
 - product to be hulled and separated
 - 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
 - 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>