



Australian Government

**Assessment Requirements for
FBPGRA3015 Implement a rice whitening
process**

Release: 1

Assessment Requirements for FBPGRA3015 Implement a rice whitening 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 whitening process for at least three rice grain varieties, including:

- accessed and interpreted workplace information for rice whitening 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
- selected, fitted and used personal protective equipment and followed workplace health and safety procedures
- taken corrective action and adjustments in response to out-of-specification results
- monitored supply and flow of materials to and from the rice whitening 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 whitening process, including:
 - visual identification of short, medium and long grain rice varieties used within the organisation

- process flow and the effect of rice whitening process on the end product
- degree of whitening required and relation to number of passes
- basic operating principles of equipment, including:
 - balance bins
 - abrasive whitener
 - friction whitener
 - vertical or horizontal whiteners/water polishers
 - testing 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, including identifying holes in whitening screens, identifying worn scrolls, and making appropriate adjustments
 - appropriate settings and/or related parameters, including whitener weights adjustments to meet 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
 - scheduled maintenance requirements
 - product/process changeover procedures and responsibilities
- quality characteristics, including:
 - common causes of product variation, and corrective action, including moisture levels
 - requirements of materials and effect of variation in raw materials on the rice whitening preparation process
 - sampling and testing associated with process monitoring and control
 - equipment operating requirements, parameters and corrective action required where operation is outside specified parameters, including:
 - out-of-specifications troubleshooting procedures
 - typical equipment faults and related causes, including recognition of signs and symptoms of faulty equipment and early warning signs of potential problems
 - requirements of different shutdowns, including emergency and routine weekly shutdowns, product changeover, and procedures to follow in the event of a power outage
 - requirements of different start-up procedures following shutdown
- methods used to monitor the rice whitening process, including:
 - inspecting
 - measuring

- testing, including moisture, non-metallic foreign materials, metallic foreign materials
- 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
 - industrial paddy grain cleaning machine that has the capacity to process at least four tonnes per hour
 - paddy destoner that has the capacity to process at least four tonnes per hour
 - rice to be whitened
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - equipment operating instructions and manuals
 - production schedule
 - customer specifications, control points and processing parameters
 - sampling schedules and test procedures and equipment as required
 - 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>