



Australian Government

Assessment Requirements for FBPGRA3016 Implement a rice flour blending process

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical 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 flour blending process for at least three rice grain varieties, including:

- accessed and interpreted workplace information to identify rice flour blending requirements
- confirmed supply of necessary materials and services
- conducted pre-start checks, started, operated, monitored and adjusted process equipment to achieve required outcomes
- stored blended product according to food health and safety requirements
- 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 rice flour blending 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 flour blending process, including:
 - visual identification of short, medium and long grain varieties of rice and rice flour used within the organisation

- process flow and the effect of rice flour blending process on the end product
- raw materials used in blending, including rices, starch and gel
- basic operating principles of equipment, including:
 - an operational understanding of main 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
 - appropriate settings and/or related parameters
 - isolation or lock-out procedures
 - configuring 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 and requirements of rice flour and ingredients, including:
 - common causes of product variation, and corrective action
 - sampling and testing associated with process monitoring and control
- equipment operating requirements, parameters and corrective action required where operation is outside specified parameters, including:
 - 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 shutdowns, and procedures to follow in the event of a power outage
- methods used to monitor the rice flour blending, including:
 - inspecting
 - measuring
 - testing
- contamination/food safety risks associated with rice flour blending and related control measures
- rice flour blending equipment, including:
 - ribbon blenders
 - sieves
 - weighing equipment
 - mechanical/pneumatic raw materials transfer equipment
- 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 flour blending equipment and services
 - commercial volume of rice flour to be blended
 - 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>