

# Assessment Requirements for FBPGRA3017 Operate and monitor a liquid, mash or block stock feed process

# Assessment Requirements for FBPGRA3017 Operate and monitor a liquid, mash or block stock feed process

### **Modification History**

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

#### **Performance Evidence**

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has operated and monitored a liquid, mash or block stock feed process to produce at least one batch of stock feed to specification, including:

- applying safe work practices
- applying food safety procedures to work practices
- adding and mixing ingredients, micronutrients and additives to meet product specification
- taking corrective action in response to typical faults and inconsistencies.

## **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 each part of the process, including:
  - volumetric metering, mixing, steam conditioning, pouring, pressing, cooling, adding and mixing in micronutrient and other additives to achieve specified proportions
  - sequencing of production to minimise transference and cross-contamination
  - traceability procedures
  - biosecurity procedures
- basic operating principles of equipment, including:
  - main equipment components
  - status and purpose of guards
  - equipment operating capacities and applications
  - the purpose and location of sensors and related feedback instrumentation
- services required, and action to take if services are not available
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment

Approved Page 2 of 4

- good manufacturing practices (GMP) relevant to work task
- the flow of the stock feed production process and the effect of outputs on downstream processes
- quality characteristics and uses of finished stock feed
- effect of variation in inputs and services on process performance
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- the effect on final product of variation in variables, including:
  - oil and fat content
  - micronutrient and additive
  - consistency and appearance of mash, liquid or block stock feed
  - retention time and temperatures for steam conditioning, including consequences of temperatures that are too high and too low on chemical composition
  - retention time and temperature for liquid addition
- typical equipment faults and related causes, including:
  - signs and symptoms of faulty equipment
  - early warning signs of potential problems
- methods used to monitor the mash, liquid or block feed process, including inspecting, measuring and testing
- inspection or test points (control points) in the process, and the related procedures and recording requirements
- common causes of variation, and corrective action required
- contamination/cross-contamination and food safety risks and related controls
- health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- requirements of different shutdowns as appropriate to the process and workplace requirements, including:
  - emergency and routine shutdowns
  - procedures to follow in the event of a power outage
  - routine maintenance procedures
- cleaning and sanitisation procedures relevant for producing liquid, mash and block stock feed
- 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
- · cleaning and sanitisation procedures for workspace and equipment
- procedures to track traceability of product
- procedures to ensure biosecurity requirements are met.

Approved Page 3 of 4

#### **Assessment Conditions**

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
  - a stock feed processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - · personal protective equipment and clothing
  - stock feed inputs and additives
  - processing equipment
- specifications:
  - workplace procedures, including safe work practices, food safety, quality, and environmental requirements
  - · stock feed orders.

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

Approved Page 4 of 4