



Australian Government

**Assessment Requirements for
FBPGRA3023 Operate and monitor grain
conditioning**

Release: 1

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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 grain conditioning process on at least one occasion, including:

- applying safe work practices
- applying food safety procedures to work practices
- checking moisture content of grist meets product specifications following the miller's instructions
- reporting inconsistencies or variations.

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 grain conditioning, and effects on the milling process and the end product:
 - target moisture of grain
 - time grain has been conditioned
- underlying principles to ensure that grain can be effectively milled, good separation of bran from endosperm
- reasons for conditioning grain
- basic operating principles of equipment, including:
 - main equipment components, including settings and the number of steps required to add moisture
 - status and purpose of guards
 - the purpose and location of sensors and related feedback instrumentation
- services required, and action to take if services are not available
- good manufacturing practices (GMP) relevant to work task

- the flow of the grain conditioning and the basic effect of outputs on downstream milling processes
- typical equipment faults and related causes, including:
 - signs and symptoms of faulty equipment
 - early warning signs of potential problems
- methods used to monitor conditioning, including:
 - using online moisture analysis device
 - visually inspecting conditioned grain
 - testing moisture levels
 - checking silo allocations are correct
- typical problems with conditioning grain:
 - high moisture
 - low moisture
 - inconsistent moisture patches through grist
 - inconsistent time for conditioning
 - inconsistent milling results
 - faulty product sensors, solenoids or water flow meters
 - product bridges
 - inconsistent or inadequate water pressure
 - the need for offsets and/or calibration of moisture sensors
 - grain hardness/water hardness
- basic contamination/cross-contamination and food safety risks associated with the conditioning grain, and related control measures
- health and safety hazards and controls
- requirements of different shutdowns as appropriate to the conditioning process and workplace production requirements, including:
 - routine cleaning/conditioning section shutdown
 - unexpected production stop
 - emergency shutdowns
 - procedures to follow in the event of a power outage
- 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 conditioning process, including waste and rework collection and handling procedures related to the process
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- routine maintenance procedures for grain conditioning equipment
- cleaning and sanitisation procedures for workspace and equipment
- procedures to track traceability of product
- procedures to ensure biosecurity requirements are met.

Assessment Conditions

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

- physical conditions:
 - a grain processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - grain conditioning equipment and services
 - personal protective equipment
 - grain for conditioning
- specifications:
 - grain conditioning specification
 - production schedule including target moisture and target conditioning time
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
- relationships:
 - supervisor/head miller.

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>