



Australian Government

**Assessment Requirements for
FBPGRA3025 Receive and handle grain in
a storage area**

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 received, handled and moved at least one delivery of grain, to meet product order and storage requirements, including:

- applying safe work practices
- applying food safety procedures to work practices
- recognising different grain types and varieties (relevant to site operations)
- taking corrective action in response to pests, contamination or inconsistencies with storage conditions.

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:

- operating principles of grain receipt and storage
- grain hygiene and sealing requirements
- the need to identify grain as out-of-specification or unsound
- receipt charts including common defects
- vendor declarations, organic certifications
- basic tests typically carried out on grain, including protein, moisture, screenings
- escalation procedures for grain that is out-of-specification
- segregation requirements to maintain integrity and quality of grain
- flow of grain in storage area from receipt to dispatch
- typical storage equipment faults and related causes, including:
 - signs and symptoms of faulty equipment
 - early warning signs of potential problems

- contamination/cross-contamination and food safety risks associated with the grain storage process, and related control measures, including microbiological, physical, chemical and allergen/cross-contact allergen risks
- health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- environmental issues and controls relevant to the grain storage process
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- cleaning and sanitisation procedures for storage area and grain handling 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:
 - personal protective equipment required to handle grain in a storage area
 - grain storage and transfer equipment and services
 - grain to be received and stored
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - storage and transfer instructions.

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>