



Australian Government

**Assessment Requirements for
FBPGRA3026 Operate and monitor sifting
and grading**

Release: 1

Assessment Requirements for FBPGRA3026 Operate and monitor sifting and grading

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 sifting and grading process on at least one occasion, ready to flow to the next break, purifiers and sizing rolls, including:

- applying safe work practices
- applying food safety procedures to work practices
- checking quality of break stock meets miller's requirements
- 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 sifting and grading process
- basic operating principles of equipment, including:
 - main equipment components, including where and how to make adjustments
 - 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
- good manufacturing practices (GMP) relevant to work task
- the flow of the sifting and grading process and the basic effect of outputs on downstream milling processes
- quality characteristics to be achieved by sifting and grading
- basic equipment faults and related causes, including signs and symptoms of faulty equipment
- methods used to monitor sifting and grading:

- visually inspecting the sieves
- visually inspecting the break stock
- basic contamination/cross-contamination and food safety risks associated with sifting and grading, and related control measures
- basic common causes of poor sifting and/or grading
- health and safety hazards and controls
- requirements of different shutdowns as appropriate to the sifting and grading process and workplace production requirements, including:
 - routine shutdown
 - unexpected production stop
 - emergency and routine 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
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- environmental issues and controls, including waste and rework collection and handling procedures
- routine maintenance procedures for sifting and grading 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:
 - sifting and grading equipment and related services
 - personal protective equipment
 - product for sifting and grading
 - production schedule
 - cleaning materials and equipment
- specifications:
 - sifting and grading specification
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - recording 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>