Australian Government

Assessment Requirements for FBPGRA3027 Monitor a purification system

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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 individual has monitored a purification system on at least one occasion, including:

- applying safe work practices
- applying food safety procedures to work practices
- effectively separating break or sizing stocks, following the head 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 the purification system
- how flour is graded
- basic operating principles of equipment, including:
    - main equipment components, including air flow, movement of machine, size of sieves, layers of sieves
    - 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 purification process and the basic effect of outputs on downstream flour milling processes
- basic quality characteristics to be achieved by the purification process
- product to be purified: semolina, not flour
- basic equipment faults and related causes, including:

- signs and symptoms of faulty equipment
- early warning signs of potential problems
- methods used to monitor purification, including removing and inspecting (and cleaning) sieves
- basic problems with purification:
  - inconsistent agitation/movement of the machine
  - blinded sieves
  - sieves incorrectly positioned
  - drawers incorrectly positioned
  - poor air flow/air adjustment
  - valves incorrectly set
  - inconsistent flow of product
  - inconsistent distribution of feed in
  - drop in yield/quality
  - inconsistent flow of product into purification passage
  - excessively wide granulation range
- basic contamination/cross-contamination and food safety risks associated with the purification, and related control measures
- health and safety hazards and controls
- requirements of different shutdowns as appropriate to the purification process and workplace production requirements, including:
  - routine cleaning 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/rework collection and handling procedures related to the process
- routine maintenance 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:
  - product to be purified
  - personal protective equipment
  - purification process equipment and related services
  - cleaning materials and equipment
- specifications:
  - production schedule
  - 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