Assessment Requirements for FBPGRA3028 Monitor scratch and sizing

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 monitored scratch and sizing on at least one occasion, including:

- applying safe work practices
- applying food safety procedures to work practices
- ensuring as little bran as possible adheres to the endosperm 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 scratch and sizing
- basic operating principles of equipment, including:
  - main equipment components, including where and how adjustments can be made
  - 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 scratch and sizing process and the effect of basic outputs on downstream milling processes
- quality characteristics to be achieved by the scratch and sizing process
- operating requirements and parameters
- methods used to monitor scratch and sizing:
  - visual inspections

- temperature – high temperature is a result of hard grind
- basic contamination/cross-contamination and food safety risks associated with the scratch and sizing process, and related control measures
- typical problems:
  - excessive grinding
  - grinding too light
  - sifter performance
- health and safety hazards and controls
- requirements of different shutdowns as appropriate to the scratch and sizing 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 for reporting production and performance information
- environmental issues and controls, including waste and rework collection and handling procedures
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment related to the process
- routine maintenance procedures for separation 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 for the scratch and sizing process
  - scratch and sizing equipment and services
  - personal protective clothing and equipment
  - cleaning materials and equipment
- specifications:
  - scratch and sizing product specification
  - production schedule
  - work procedures, including advice on safe work practices, food safety, quality and environmental requirements

- - basic information on equipment capacity and operating parameters.
- 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