# Assessment Requirements for FBPGRA3030 Operate and monitor a reduction 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 the individual has operated and monitored a reduction system on at least one occasion to produce flour, including:

- applying safe work practices
- applying food safety procedures to work practices
- ensuring flour is produced to specification, 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 reducing semolina and grain
- basic operating principles of equipment, including:
    - main equipment components, including any level control system, feed roll, feed gate, main rolls, roll adjustment, scrapers
    - auxiliary equipment
    - 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 reduction system and the basic effect of outputs on downstream processes
- basic equipment faults and related causes, including:
    - signs and symptoms of faulty equipment
    - early warning signs of potential problems
    - symptoms of chokes and blockages, and action required to clear

- methods used to monitor the reduction rolls, including visual inspections to check:
  - the inlet product for variation
  - consistency of product
  - granulation of product from left and right
  - for signs of hollow grinding
  - temperature of product from left to right of rolls is consistent
- basic contamination/cross-contamination and food safety risks associated with the reduction rolls, and related control measures
- basic common causes of poor or inadequate reduction, including worn rollers
- health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- requirements of different shutdowns as appropriate to the reduction system, including:
  - production stop
  - routine mill 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, including waste and rework collection
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- routine maintenance procedures for a reduction system
- 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:
  - conditioned grain suitable for the reduction system
  - personal protective equipment
  - milling and related equipment and services
- 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