



**Australian Government**

# **FBPGRA3030 Operate and monitor a reduction system**

**Release: 1**

# FBP GRA3030 Operate and monitor a reduction system

## Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

## Application

This unit of competency describes the skills and knowledge required to set up, operate, monitor and shut down a reduction system to reduce the size of the endosperm and produce flour.

This unit applies to individuals who work in a grain processing production environment under the direction of the miller or head miller. It typically targets the production worker responsible for applying basic operating principles to the operation and monitoring of break roll equipment.

All work must be carried out to comply with workplace procedures according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

## Pre-requisite Unit

Nil

## Unit Sector

Grain Processing (GRA)

## Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare the reduction equipment for operation	1.1 Confirm materials are available according to operating requirements 1.2 Carry out pre-start checks according to operator instructions

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>1.3 Identify and confirm work area is clean according to food safety standards, and equipment is not locked out</p> <p>1.4 Select, fit and use personal protective equipment and clothing as required of workplace policies</p> <p>1.5 Check processing or operating parameters to meet safety requirements</p>
2. Operate and monitor equipment	<p>2.1 Monitor the process according to safe work procedures</p> <p>2.2 Identify any variation in equipment operation, and report to miller</p> <p>2.3 Take and check product samples to confirm that flour produced is in line with expectations, and report any variation</p> <p>2.4 Identify and report out-of-specification product or process outcomes according to workplace procedures</p> <p>2.5 Maintain the work area according to safe work and food safety procedures</p> <p>2.6 Maintain workplace records according to workplace procedures</p>
3. Complete the reduction process	<p>3.1 Assist with shutting down the process safely according to operating procedures</p> <p>3.2 Identify and report maintenance requirements according to workplace procedures</p> <p>3.3 Ensure waste is disposed of in line with environmental requirements</p>

## Foundation Skills

*This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.*

<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Interpret directions for the safe operation of equipment</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record product and processing information using digital and/or paper-based formats</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Measure product using weight (kg, T) and volume (L, hL), to two</li> </ul>

Skill	Description
	decimal points <ul style="list-style-type: none"> <li>• Use percentages (%) as they apply to mixes of grain</li> <li>• Monitor supply and flow of materials to and from the reduction process</li> <li>• Accurately interpret readings on scales and gauges</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGRA3030 Operate and monitor a reduction system	Not applicable	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created

## Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>