



Australian Government

**Assessment Requirements for
FBPGRA4005 Lead flour milling shift
operations**

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 led flour milling shift operations on at least one occasion, including:

- interpreting production requirements and grain tests for desirable mill settings
- establishing shift operating environment, including required equipment, staffing and work organisation, and costing requirements
- monitoring quality of shift operations, including identifying specifications for product to be produced, identifying performance indicators, supervising testing of product, monitoring performance and reporting non-conformances
- assisting employees with conduct and interpretation of grain and flour tests
- matching grain receipt, screening and storage processes to production requirements during shift
- preparing or supervising production of grist according to recipes
- setting and managing milling and blending operations
- supervising dust control, Hazard Analysis and Critical Control Points (HACCP) and health and safety procedures during shift operations
- identifying equipment maintenance procedures.

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:

- differences in types of milling processes, including differences in milling of different grains, varieties and milling for flour or for semolina
- process and purpose of flour milling, including:
 - opening of grain to enable removal of endosperm
 - separation of bran

- grinding of endosperm to flour, including sifting of ground stock to remove oversize endosperm particles, flour, or any bran and endosperm that has not been ground
- kibbling
- middlings and semolina process
- methods used to establish the most economic grist for a particular flour, including the balancing of flour specification, grain availability and cost of grain available
- financial impacts of mill performance/settings
- principles of preventative maintenance, including failure mode and effects analysis (FMEA)
- food safety, food labelling and other regulations affecting flour mills
- grain varieties and specifications
- flour types and specifications
- food labelling regulations relevant to flour products
- HACCP principles and procedures
- dust control procedures
- health and safety standards and requirements
- environmental regulations relevant to flour milling
- feedback techniques
- enterprise budget operating procedures
- procedures to track traceability of product.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a flour mill or an environment that accurately represents workplace conditions
 - resources, equipment and materials:
 - personal protective equipment
 - break and reduction roll equipment and related services
 - conditioned grain suitable for the break and reduction roll process
 - sampling schedules, and test procedures and equipment
 - cleaning procedures, materials and equipment
 - specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - equipment manuals, including operating parameters
 - specifications, control points and processing parameters
 - documentation and recording requirements and procedures.
 - relationships:
 - operators/team members.
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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>
