

Australian Government

# Assessment Requirements for FBPHVB3004 Manufacture wafer products

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 set up, operated, adjusted and shut down a wafer manufacturing process to produce at least one batch of wafers to specification, including:

- applying safe work practices
- following food safety procedures
- ensuring correct batter is supplied and confirming settings, including:
  - wafer plates are selected for product type
  - oven settings for product type
  - web/chain speed settings
  - depositing rate settings
- monitoring and adjusting process equipment to achieve required outcomes, including monitoring control points and conducting inspections as required to confirm process remains within specification, including:
  - wafer size (width, length and thickness)
  - wafer texture, colour and weight
  - wafer moisture level
- taking corrective action in response to typical faults and inconsistencies.

## **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 each stage of the wafer manufacturing process
- basic operating principles of equipment, including:
  - main equipment components

- status and purpose of guards
- equipment operating capacities and applications
- purpose and location of sensors and related feedback instrumentation
- typical equipment faults and related causes, including signs and symptoms of faulty equipment, loss of power, and early warning signs of potential problems
- the flow of the wafer manufacturing process, and the effect of outputs on downstream processes
- basic operating principles of process control, including the relationship between control panels and systems and wafer products manufacturing equipment
- specifications and quality characteristics to be achieved by the wafer manufacturing process, including:
  - quality requirements of materials
  - effect of variation on wafer manufacturing process performance
  - changes that occur in product during processing
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- methods used to monitor the wafer manufacturing process, including:
  - inspecting, measuring and testing as required by the wafer products manufacturing process
  - inspection or test points (control points) in the process
  - related procedures and recording requirements
- · common causes of variation, and corrective action required
- good manufacturing practices (GMP) relevant to work task
- health and safety hazards and controls, including:
  - routine shutdown for wafer manufacturing process
  - 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
- contamination/cross-contamination and food safety risks associated with the process, and related control measures
- common microbiological, physical, chemical and allergenic hazards that can occur when processing wafers, including the types of hazards likely to occur, the conditions under which they occur, and possible consequences
- waste and rework collection and handling procedures
- emerging technologies related to high volume production baking
- cleaning and sanitisation procedures for wafer manufacturing equipment
- procedures to record traceability of product and ingredients.

### **Assessment Conditions**

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

- physical conditions:
  - a high volume production bakery or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective clothing and equipment
  - depositing, baking and related equipment
  - wafer plates
  - batter to meet production requirements
  - cleaning materials and equipment
- specifications:
  - work instructions and procedures, including control points and wafer manufacturing processing parameters
  - · production schedule and recipe and batch specifications for wafer products
  - information on equipment capacity and operating parameters
  - recording requirements and procedures.

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