



**Australian Government**

**FBPHVB3006 Operate and monitor a  
forming or shaping process**

**Release: 1**

## FBPHVB3006 Operate and monitor a forming or shaping process

### 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, adjust and shut down a biscuit forming or shaping process.

This unit applies to individuals who take responsibility for the operation and monitoring of processing machines and equipment to form and shape biscuit dough. The work includes identifying and providing solutions to routine and some non-routine problems. Biscuits may be for human consumption or animal feed.

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

High Volume Baking (HVB)

### 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 for work in processing area	1.1 Interpret work instructions from supervisor and clarify where required 1.2 Identify health and safety hazards and inform supervisor 1.3 Wear appropriate personal protective equipment and clothing and

<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>ensure correct fit</p> <p>1.4 Confirm materials and ingredients are available to meet operating and food safety requirements</p> <p>1.5 Confirm equipment and services are available</p> <p>1.6 Confirm equipment is clean and maintenance requirements have been met, according to health, safety and food safety requirements</p>
2. Prepare for operation	<p>2.1 Fit and adjust machine components and related attachments according to operating requirements</p> <p>2.2 Enter processing or operating parameters to meet safety and production requirements</p> <p>2.3 Check and adjust equipment performance according to operating requirements</p> <p>2.4 Carry out pre-start checks according to operator instructions</p>
3. Operate and monitor equipment	<p>3.1 Start, operate and monitor the process for variation in operating conditions according to safe operating requirements</p> <p>3.2 Monitor the process to confirm that formed product is produced to specification</p> <p>3.3 Identify, rectify and report out-of-specification equipment, product or process outcomes according to workplace requirements</p>
4. Complete the process	<p>4.1 Identify the appropriate shutdown procedure and implement safely</p> <p>4.2 Report maintenance requirements according to workplace procedures</p> <ul style="list-style-type: none"> <li>• 4.3 Maintain work area to meet housekeeping standards</li> </ul> <p>4.4 Maintain workplace records in required format</p>
5. Recognise and correct common faults	<p>5.1 Take samples and check formed biscuits to ensure they meet specifications</p> <p>5.2 Identify causes of any common faults, rectify and report product or process outcomes according to workplace requirements</p> <p>5.3 Discard faulty products according to workplace and environmental guidelines</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.*

Skill	Description
Reading	<ul style="list-style-type: none"> <li>Interpret workplace and standard operating procedures</li> <li>Interpret production requirements</li> <li>Interact with process control screens</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record processing data using digital and/or paper-based formats</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Accurately interpret readings on gauges and scales</li> <li>Use basic arithmetic to calculate quantities</li> <li>Measure size (mm, cm) and weight (mg, g, kg) of product against specifications</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3006 Operate and monitor a forming or shaping process	FBPOPR2025 Manufacture extruded and toasted products	Redesigned unit merging FBPOPR2025 and FBPOPR2026	Not equivalent
FBPHVB3006 Operate and monitor a forming or shaping process	FBPOPR2026 Operate a forming or shaping process	Redesigned unit merging FBPOPR2025 and FBPOPR2026	Not equivalent

## Links

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