



**Australian Government**

# **Assessment Requirements for FBPOIL3002 Operate and monitor a bleaching process**

**Release: 1**

# Assessment Requirements for FBPOIL3002 Operate and monitor a bleaching process

## 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 bleaching process to remove impurities from at least one batch of partially refined oil to meet specifications, including:

- applying safe work practices
- following food safety procedures
- 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 the bleaching process
- basic operating principles of equipment, including:
  - main equipment components
  - status and purpose of guards and lagging
  - equipment operating capacities and applications
  - the purpose and location of sensors and related feedback instrumentation
- services required for a bleaching process, and action to take if services are not available
- good manufacturing practices (GMP) relevant to work task
- the flow of the bleaching process and the effect of outputs on downstream processes
- quality characteristics to be achieved by the bleaching process
- quality requirements of materials, and effect of variation in oil quality on bleaching process performance
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including:

- signs and symptoms of faulty equipment
- early warning signs of potential problems
- methods used to monitor the bleaching process, including inspecting, measuring and testing
- inspection or test points (control points) in the bleaching process and the related procedures and recording requirements
- contamination/cross-contamination and food safety risks associated with the bleaching process, and related control measures
- common causes of variation, and corrective action required
- health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- safe handling and manual handling procedures
- requirements of different shutdowns as appropriate to the bleaching process and workplace production requirements, including:
  - emergency and routine 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 relevant to the bleaching process, including waste/rework collection and handling procedures related to the process
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- routine process maintenance procedures for bleaching equipment
- cleaning procedures for bleaching equipment
- product traceability procedures.

## Assessment Conditions

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

- physical conditions:
  - an oil processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - oil bleaching equipment and services
  - oil, bleaching earth and filter aid as required by the bleaching process used
  - personal protective clothing and equipment
  - sampling schedules and test procedures and equipment
  - cleaning materials and equipment
- specifications:
  - work procedures, including advice on safe work practices, food safety, quality and environmental requirements

- information on equipment capacity and operating parameters
- production schedule/batch details, control points and processing parameters
- documentation and recording requirements.

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>