



Australian Government

Assessment Requirements for FBPOIL3003 Operate and monitor a deodorising process

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 operated and monitored a deodorising process to remove disagreeable flavours and odours from at least one batch of refined oil to meet specifications, including:

- applying safe work practices
- following food safety procedures
- making adjustments to the operating parameters to ensure quality outcomes
- 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 deodorising process
- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - the purpose and location of sensors and related feedback instrumentation
- services required for a deodorising process, and action to take if services are not available
- good manufacturing practices (GMP) relevant to work task
- the flow of the deodorising process and the effect of outputs on downstream processes
- quality characteristics to be achieved by the deodorising process
- quality requirements of materials, and effect of variation in oil quality on deodorising 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 deodorising process, including inspecting, measuring and testing as required by the process
- inspection or test points (control points) in the deodorising process (sensory, colour and free fatty acids) and the related procedures and recording requirements
- contamination/cross-contamination and food safety risks associated with the deodorising process, and related control measures
- common causes of variation, and corrective action required
- health and safety hazards and controls relevant to deodorising process
- requirements of different shutdowns as appropriate to the deodorising 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 deodorising process
- operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- routine maintenance procedures for deodorising equipment
- cleaning and tank clearing procedures for deodorising 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:
 - deodoriser, boiler and related services
 - oil for the deodorising process
 - personal protective equipment
 - sampling schedules, 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>