



Australian Government

FBPOIL3003 Operate and monitor a deodorising process

Release: 1

FBPOIL3003 Operate and monitor a deodorising 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 deodorising process to remove the disagreeable flavours and odours from the product.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of deodorising equipment and processes, in an edible oils production environment. Processes may be batch or continuous, and apply to single or multiple product types.

All work must be carried out to comply with workplace procedures, in accordance with 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

Edible Oils (OIL)

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 the deodorising equipment for operation	1.1 Confirm oil stock and deodorising materials are available to meet product recipe requirements 1.2 Identify safety requirements and wear appropriate personal protective equipment, ensuring correct fit

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>1.3 Confirm services are available, equipment is cleaned and citric acid solution is available</p> <p>1.4 Acknowledge and load operating parameters to meet production requirements</p> <p>1.5 Conduct pre-start checks according to operator instructions</p>
2. Operate and monitor equipment	<p>2.1 Start up and operate deodorising process according to safe operating procedures</p> <p>2.2 Ensure equipment and hoses are placed for optimal operations and to ensure safety</p> <p>2.3 Monitor equipment and services to ensure optimal operations</p> <p>2.4 Identify and rectify any irregularities in equipment operation, and report any maintenance requirements</p> <p>2.5 Check product and confirm specifications are met at each stage according to production specifications</p> <p>2.6 Identify, rectify or report out-of-specification product or process outcomes</p> <p>2.7 Maintain work area according to workplace guidelines</p> <p>2.8 Test deodorised oil samples to ensure product meets specifications</p> <p>2.9 Enter workplace records in required format</p>
3. Shut down the deodorising process	<p>3.1 Identify appropriate shutdown procedure</p> <p>3.2 Shut down process safely according to operating procedures</p> <p>3.3 Prepare equipment for cleaning in preparation for maintenance or next start-up</p> <p>3.4 Identify and report maintenance requirements according to workplace requirements</p> <p>3.5 Ensure waste is disposed of in line with environmental requirements</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
Learning	<ul style="list-style-type: none"> Solve routine problems according to workplace guidelines and using experience of past solutions Maintain hygiene standards
Reading	<ul style="list-style-type: none"> Interpret standard operating procedures for the deodorising process
Writing	<ul style="list-style-type: none"> Complete records according to workplace guidelines using digital and/or paper-based format
Numeracy	<ul style="list-style-type: none"> Read oil sample graphs and processing gauges Monitor control points for time and temperature, vacuum pressure and steam flow Interpret FFA tests (using % oleic acid)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOIL3003 Operate and monitor a deodorising process	FBPGPS2003 Operate a deodorising process	<p>Unit title and code updated to better match work task</p> <p>Minor changes to Performance Criteria to clarify intent</p> <p>Foundation Skills refined</p> <p>Performance Evidence clarified</p> <p>Minor changes to Knowledge Evidence and Assessment Conditions</p>	Equivalent

Links

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