



Australian Government

FBPOIL3005 Operate and monitor a complecting process

Release: 1

FBPOIL3005 Operate and monitor a complecting 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 operate, monitor, adjust and shut down a complector used to refine oil products that are most often used to make pastries.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of complecting equipment in an edible oils production environment.

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 complector and related equipment for operation	1.1 Confirm flake is available to meet product recipe requirements 1.2 Identify safety requirements and wear appropriate personal protective equipment, ensuring correct fit 1.3 Confirm complector has been cleaned and is not locked out

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Fit and adjust machine components and related attachments, including hoses, according to operating requirements 1.5 Acknowledge and load recipe to meet production requirements 1.6 Conduct pre-start checks according to operator instructions
2. Operate and monitor the compactor	2.1 Start up and operate equipment according to safe operating procedures 2.2 Ensure equipment and hoses are placed for optimal operations and to ensure safety 2.3 Monitor equipment and services to ensure optimal operations 2.4 Identify and report irregularities in equipment operation, and report any maintenance requirements 2.5 Confirm specifications are met at each stage according to production processing specifications 2.6 Identify, rectify or report out-of-specification product and process outcomes 2.7 Maintain work area according to workplace guidelines 2.8 Test completed samples to ensure product meets specifications 2.9 Enter workplace records in required format
3. Shut down the compactor	3.1 Identify appropriate shutdown procedure 3.2 Shut down process safely according to operating procedures 3.3 Identify and report maintenance requirements 3.4 Ensure waste is disposed of in line with environmental guidelines

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	Solve routine problems according to workplace guidelines and using experience of past solutions

Skill	Description
Reading	Interpret standard operating procedures for the complecting process
Writing	Complete processing records using digital and/or paper-based formats
Numeracy	- Read gauges and scales - Monitor control points for time, temperature (°C), crystallisation and percentage (%) fat content

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOIL3005 Operate and monitor a complecting process	FBPGPS2002 Operate a complecting process	Unit title and code updated to better match work task Minor changes to Performance Criteria to clarify intent Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

Links

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