



Australian Government

Assessment Requirements for FBPOIL3009 Clean and mill olives

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 hammer mill and associated cleaning equipment to de-leaf and clean, and to crush at least one batch of olives to specification, including:

- applying safe work procedures
- following food safety procedures
- taking corrective action in response to typical faults and inconsistencies in washing and crushing.

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 process, including stages and changes that occur during de-leafing, washing and milling
- Australian Standard for Olive Oils and Olive-Pomace Oils (AS 5264-2011)
- Australian Olive Industry Code of Practice
- basic operating principles of equipment for the de-leafing, washing equipment and hammer mill, including:
 - safety hazards associated with washing and milling equipment
 - 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 de-leafing, washing and milling equipment used in the workplace
- the flow of the de-leafing, washing and milling process and the effect of product output on downstream processes
- methods to evaluate and determine olive condition prior to crushing

- circumstances where olives may not require washing
- quality characteristics and uses of crushed olives
- agrumato method and other co-processed oils and their characteristics
- methods used to monitor the washing and milling of olives, including inspecting, measuring and testing in-feed and out-feed solids, and other tests as required by the process
- good manufacturing practices (GMP) relevant to work task
- inspection or test points (control points) in the process and the related procedures and recording requirements, including use of refractometers
- health and safety hazards and controls, including limitations of hearing and protective clothing and equipment relevant to the work process
- 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, and early warning signs of potential problems
- contamination/cross-contamination, spoilage and other food safety risks associated with milling olives, and related control measures
- common microbiological, physical, chemical and allergen hazards related to milling olives, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- standard microbiological techniques to identify food poisoning and spoilage organisms
- the importance of plant hygiene and how it can affect the finished product
- microbiological toxins and aflatoxins
- requirements of different shutdowns as appropriate to the process and workplace production requirements, including emergency and routine shutdowns, and procedures to follow in the event of a power outage
- isolation, lock-out and tag-out procedures and responsibilities required for operating the washing and milling process
- cleaning and sanitisation procedures required for operating the washing and milling equipment
- environmental issues and controls relevant to the operation of the washing and milling process, including handling and safe disposal of waste
- recording procedures to ensure traceability of product.

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:
 - personal protective clothing and equipment
 - washing and milling equipment and related services

- olives to be crushed
- 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 and batch specifications, control points and processing parameters
 - recording requirements and procedures.

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>