



**Australian Government**

# **FBPOIL3009 Clean and mill olives**

**Release: 1**

## FBPOIL3009 Clean and mill olives

### 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 and monitor de-leafing, washing and hammer milling equipment to crush olives, ready for further processing, including the production of olive oil

This unit applies to individuals who work in an olive oil processing environment. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of a hammer mill and associated olive cleaning equipment.

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 for work in processing area	1.1 Confirm olives are available to meet production requirements 1.2 Confirm standards for cleaning and milling 1.3 Evaluate olive condition and confirm olive washing and de-leafing

	<p>requirements</p> <p>1.4 Weigh olives and record details on production run sheet</p> <p>1.5 Confirm de-leafing, washing and milling equipment is clean according to health, safety and food safety requirements</p> <p>1.6 Wear appropriate personal protective clothing and ensure correct fit</p> <p>1.7 Carry out pre-start checks according to safe operating procedures</p>
2. Prepare and operate washing and de-leafing equipment	<p>2.1 Check wash water is clean (potable) and supply is ready for operation</p> <p>2.2 Enter processing and operating parameters to meet washing and de-leafing requirements</p> <p>2.3 Load olives into hopper in preparation for cleaning</p> <p>2.4 Start, operate and monitor olive cleaning process</p> <p>2.5 Keep work area clean of blown leaves to avoid hazards</p>
3. Operate and monitor milling	<p>3.1 Inspect condition of the mill hammers to ensure they are fit for purpose</p> <p>3.2 Conduct start-up checks of hammer mill according to safe operation procedures</p> <p>3.3 Enter processing parameters, including setting grid size to achieve optimal outcomes</p> <p>3.4 Start, operate and monitor hammer milling process according to workplace procedures</p> <p>3.5 Add citrus to olive feed for agrumato method oils, or fresh herbs and spices for other co-processed olive oil products</p> <p>3.6 Inspect olive paste to ensure specifications are met</p> <p>3.7 Identify, rectify and report out-of-specification equipment, product or process outcomes according to workplace requirements</p> <p>3.8 Shut down process according to safe work procedures</p> <p>3.9 Maintain records of washing and milling according to workplace procedures</p>
4. Conduct housekeeping and identify maintenance requirements	<p>4.1 Follow and apply workplace housekeeping and environmental procedures</p> <p>4.2 Identify and report any maintenance requirements according to workplace procedures</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
Reading	<ul style="list-style-type: none"> <li>Interpret workplace and standard operating procedures relevant to work task</li> <li>Interpret production requirements</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record processing data for batch using digital and/or paper-based formats</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Monitor and interpret production and process control indicators and data</li> <li>Monitor supply and flow of raw materials to the mill, and crushed product from the mill</li> <li>Recognise capacity of storage tanks (L, hL), weights of raw product (kg, T) and energy consumption units (amps)</li> <li>Set grid size for crushing</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOIL3009 Clean and mill olives	Not applicable	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created

## Links

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