



Australian Government

FBPOIL3010 Operate and monitor a malaxer

Release: 1

FBPOIL3010 Operate and monitor a malaxer

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, monitor, adjust and shut down a malaxer, used to process crushed olives and release oil from olive paste.

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 malaxer and associated equipment.

All work must be carried out to comply with workplace procedures, in accordance with state/territory food safety and work health and safety regulations and legislation 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 olive mill paste is available to meet production requirements 1.2 Wear appropriate personal protective clothing, and ensure correct fit according to health, safety and food safety requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Identify and confirm equipment is clean and not locked out
2. Prepare the malaxer for operation	2.1 Fit machine components and related attachments, and adjust to meet operating requirements 2.2 Enter processing or operating parameters to meet production requirements 2.3 Perform pre-start checks according to operator instructions 2.4 Ensure malaxer is at appropriate temperature prior to adding paste
3. Operate and monitor equipment	3.1 Deliver olive paste to malaxer in required quantities to meet recipe specifications 3.2 Start, operate and monitor process to ensure optimal operations 3.3 Monitor temperature of agitation process to ensure it is kept within 25–30°C, and paste consistency meets specifications 3.4 Keep malaxation times within 75 minutes to allow for a steady kneading of paste and a slow release of the oil 3.5 Add water, talc and/or approved enzymes as required to assist malaxing process 3.6 Identify, adjust and report out-of-specification equipment and/or issues with emulsified paste according to workplace requirements 3.7 Maintain records of malaxing process according to workplace procedures
4. Shut down the malaxer	4.1 Identify appropriate shutdown procedure 4.2 Shut down process safely according to operating procedures 4.3 Apply workplace cleaning procedures and dispose of waste according to environmental requirements 4.4 Identify and report maintenance requirements

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
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Skill	Description
Learning	Problem-solve issues with process to ensure quality outcomes
Reading	- Interpret workplace and standard operating procedures relevant to work task - Interpret production requirements
Writing	Record batch processing data using digital and/or paper-based formats
Numeracy	- Weigh ingredients (mg, g, kg) - Monitor and interpret production and process control indicators and data, including temperature of paste (°C) - Monitor supply and flow of materials to and from the process - Calculate malaxation time: $\text{Malaxation time (batch)} = (\text{filling time}/2) + \text{malaxer full time} + (\text{emptying time}/2)$

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOIL3010 Operate and monitor a malaxer	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>