



**Australian Government**

# **FBPOIL3011 Operate and monitor an olive oil separation process**

**Release: 1**

# FBPOIL3011 Operate and monitor an olive oil separation 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 an olive oil separation process.

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 separator and associated 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 malaxed paste is available to meet product specification 1.2 Confirm separator and associated equipment is clean and ready for operation according to health, safety and food safety requirements 1.3 Wear appropriate personal protective clothing and ensure correct

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	fit
2. Prepare the separation process for operation	<p>2.1 Fit machine components and related attachments and adjust to meet operating requirements</p> <p>2.2 Enter processing and operating parameters as required to meet safety and production requirements</p> <p>2.3 Carry out pre-start checks according to workplace health and safety and operating requirements</p> <p>2.4 Check decanter plates are in the appropriate position</p> <p>2.5 Pump paste into the decanter ready for separation</p>
3. Operate and monitor equipment	<p>3.1 Start, operate and monitor equipment to ensure optimal performance</p> <p>3.2 Adjust decanter speed and monitor oil losses in the pomace</p> <p>3.3 Inject small amount of water into centrifuge to reduce the chances of losing oil in the waste</p> <p>3.4 Monitor presence of fine solid particles coming with oil that may compromise the separator's cleaning performance</p> <p>3.5 Monitor performance of vertical centrifuge to confirm separation</p> <p>3.6 Adjust amount of water added to separator in order to minimise stripping of polar compounds from the oil</p> <p>3.7 Adjust separator's automatic or manual discharge cycles to ensure a reasonable oil cleaning performance</p> <p>3.8 Taste and smell oil as it leaves the separator to detect any impurities</p> <p>3.9 Identify, rectify and report out-of-specification equipment, product or process outcomes according to workplace requirements</p> <p>3.10 Discard any tainted or impure olive oil according to environmental guidelines</p> <p>3.11 Complete batch processing records according to workplace requirements</p>
4. Shut down the separation process	<p>4.1 Identify appropriate shutdown procedure</p> <p>4.2 Shut down process according to workplace health and safety and operating requirements</p> <p>4.3 Apply workplace cleaning procedures and dispose of any waste</p>

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	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.*

<b>Skill</b>	<b>Description</b>
Learning	<ul style="list-style-type: none"> <li>Problem-solve issues with process to ensure quality outcomes</li> </ul>
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 using digital and/or paper-based formats</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Measure ingredients (kg, T, L, hL)</li> <li>Monitor and interpret production and process control indicators and data</li> <li>Monitor supply and flow of materials to and from the process</li> <li>Calculate percentages to determine water injection requirements (%)</li> </ul>

## Unit Mapping Information

<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPOIL3011 Operate and monitor an olive oil separation process	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>