



Australian Government

FBPOIL3012 Operate and monitor storage of virgin olive oil

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.

Application

This unit of competency describes the skills and knowledge required to set up, operate, monitor and maintain the storage of virgin olive oil to maintain product integrity.

This unit applies to individuals who work in an olive oil processing environment. It typically applies to the production worker responsible for operating and monitoring of a holding and storage process 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 storage area	1.1 Inspect olive oil in receipt tanks to ensure sediment has settled and water has been purged 1.2 Confirm storage containers or tanks are clean and of a suitable grade to store oil safely and to maintain quality, according to industry standards

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 Wear appropriate personal protective clothing and ensure correct fit 1.4 Rack-off purged oil into clean storage tanks, filtering where required 1.5 Seal storage tanks to avoid oxidation 1.6 Ensure the storage space is clean, according to workplace standards
2. Operate and monitor storage	2.1 Move containers of virgin olive oil to storage area using manual handling aids 2.2 Check temperature of olive oil to ensure it is less than 20°C 2.3 Monitor the storage environment and equipment to ensure conditions remain ideal for product 2.4 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 2.5 Follow and apply workplace housekeeping procedures and environmental requirements 2.6 Maintain workplace records according to workplace requirements
3. Monitor stored product	3.1 Monitor the virgin olive oil to confirm that storage conditions maintain the quality of oil 3.2 Take samples and test product to ensure specifications are met 3.3 Maintain batch records of product, according to workplace 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
Reading	- Interpret workplace and standard operating procedures relevant to work task - Interpret storage requirements

Skill	Description
Writing	Record storage and product information using digital and/or paper-based format
Numeracy	- Monitor and interpret storage control indicators including time, temperature, volume (L, hL) - Interpret test results, including free fatty acid (FFA) (% m/m), oil oxidation, peroxide value (PV) (meq O₂/kg oil)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOIL3012 Operate and monitor storage of virgin olive oil	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>