



**Australian Government**

# **FBPOPR1004 Prepare basic mixes**

**Release: 1**

## FBOPR1004 Prepare basic mixes

### Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0

### Application

This unit of competency describes the skills and knowledge required to combine ingredients and additives in the correct quantities and to operate mixing and blending equipment to prepare basic mixes.

This unit applies to individuals who work alongside a supervisor in most situations and exercise limited autonomy. It has application in a variety of food processing operations, involving basic mixes made using pre-mix ingredients and/or where the knowledge of ingredient sequencing and ingredient characteristics is minimal.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

### Pre-requisite Unit

Nil

### Unit Sector

Operational (OPR)

### 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 mixing/blending	1.1 Read or listen to work instructions from supervisor and ask for clarification where necessary 1.2 Identify work health and safety hazards and tell supervisor

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 Use appropriate personal protective equipment as required 1.4 Check that materials are available to meet production requirements 1.5 Identify and measure required ingredients according to workplace procedures 1.6 Enter processing or operating parameters for mixing or blending to meet safety and production requirements 1.7 Check equipment performance and adjust according to operating requirements 1.8 Perform pre-start checks according to operator instructions
2. Operate and monitor the mixing/blending process	2.1 Add ingredients to the mixer in the required quantities to meet recipe specifications 2.2 Start the mixing and blending process according to work health and safety and operating procedures 2.3 Monitor equipment to identify variation in operating conditions and report maintenance requirements 2.4 Monitor the mixing process to confirm that specifications are met 2.5 Identify and report or rectify out-of-specification product and process outcomes 2.6 Maintain a clean and tidy work area according to workplace procedures
3. Shut down the mixing/blending process	3.1 Identify and apply the shut-down procedure safely according to operating procedures 3.2 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
Navigate the world of work	<ul style="list-style-type: none"> <li>With guidance, identify main tasks, rights and responsibilities of own role</li> </ul>

Skill	Description
	<ul style="list-style-type: none"> <li>Follow instructions to complete a limited set of well-defined tasks</li> <li>Meet a limited range of explicit workplace conventions and protocols</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Ask simple questions and listen carefully to clarify understanding or seek further information</li> <li>Follow basic communication protocols and conventions</li> <li>Recognise basic values, beliefs and cultural expectations of others</li> <li>Follow scripts or use simple templates for routine communication tasks</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Follow simple, clear instructions</li> <li>Keep track of work activities</li> <li>Recognise and seek guidance to correct simple problems</li> <li>Take responsibility for and reflect on low-impact decisions</li> <li>Recognise and support the application of new ideas</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR1004 Prepare basic mixes	FDFOP1004A Prepare basic mixes	Updated to meet Standards for Training Packages	Equivalent unit

## Links

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