



Australian Government

Assessment Requirements for FBPOPR1005 Operate basic equipment

Release: 1

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Modification History

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

Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has operated basic equipment on at least one occasion, including:

- accessing workplace information about equipment operating requirements and procedures
- selecting, fitting and using PPE
- conducting pre-start checks, including:
 - inspecting equipment condition to identify any signs of wear
 - selecting appropriate settings and/or related parameters
 - cancelling isolation or lock-outs as required
 - confirming that equipment is clean and that all safety guards are in place and operational
- starting and operating equipment according to procedure
- monitoring the output of equipment operation against requirements
- taking corrective action in response to out-of-specification results
- shutting down and cleaning equipment as required
- responding to and/or reporting equipment failure within level of responsibility
- locating emergency stop functions on equipment
- maintaining work area to meet housekeeping standards
- using basic process control screens and panels according to enterprise procedures
- completing workplace records according to enterprise procedures
- following work health and safety procedures.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- basic operating principles of equipment used, such as main equipment components, status and purpose of guards, emergency stop, isolation and lock-out controls, and equipment operating capacities and applications
- services required and action to take if services are not available
- quality requirements of materials/consumables used and the effect of variation on outputs
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- contamination/food safety risks associated with equipment operation and related control measures
- common causes of variation and corrective action required
- work health and safety hazards and controls
- shut-down and cleaning procedures, including isolation, lock-out and tag-out procedures and responsibilities
- environmental issues and controls relevant to equipment operation, including waste collection and handling procedures related to the process
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- recording procedures and responsibilities relevant to operating basic equipment.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - item of equipment to be operated, and relevant materials, consumables and services
 - workplace forms and records
 - cleaning procedures, materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
- relationships (internal and/or external):
 - person/s to communicate with.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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