

Assessment Requirements for FBPOPR2006 Operate a bulk dry goods transfer process

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 received and transferred bulk (dry) raw materials to storage areas on at least one occasion, including:

- accessing workplace information relating to materials transfer requirements and priorities
- selecting, fitting and using personal protective equipment (PPE)
- using workplace records and systems to confirm storage facilities and capacities and determine appropriate routing of materials received (this typically involves use of computer-based systems) and, where required, verifying by physically inspecting storage facilities
- planning and sequencing transfer process to meet storage capacity and production requirements
- preparing equipment for materials transfer, such as confirming that equipment is clean, lines are purged, isolation or lock-outs are cancelled as required, any scheduled maintenance has been completed and safety guards/equipment are correctly positioned
- carrying out procedures to confirm bulk materials meet quality requirements as required by transfer process, such as conducting tests or getting clearance documentation from laboratory/quality personnel
- operating and monitoring transfer process to confirm that correct quantities are transferred at the required times, to the required locations
- locating emergency stop functions on equipment
- responding to and/or reporting equipment failure within level of responsibility
- responding to and/or reporting evidence that bulk materials do not meet quality requirements
- completing the transfer operations, such as purging lines and selecting appropriate equipment/system settings
- completing records of product/materials transfer as required
- maintaining work area to meet housekeeping standards

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- using process control and scheduling systems, screens and panels according to enterprise procedures
- following relevant work health and safety requirements.

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:

- bulk dry materials storage layout, capacities and related management systems
- basic operating principles of equipment, such as the system of sensors, valves, pipework
 and related equipment that controls the transfer of bulk dry materials, equipment operating
 capacity and the status and purpose of guards
- planning and scheduling systems and responsibilities to prioritise materials transfer processes, including the characteristics of materials received and related storage requirements, production requirements and storage capacities
- signs and symptoms of faulty equipment and early warning signs of potential problems
- operating parameters and corrective action required where operation is outside specified operating parameters
- work health and safety hazards and controls, including the risk of spontaneous combustion, and dust control
- isolation, lock-out and tag-out procedures and responsibilities
- product inspection procedures within level of responsibility, including types of pest infestation and common contamination relevant to dry materials transferred
- procedures for separating and handling non-conforming or unacceptable product
- clearance procedures, such as relevant test methods and action required if results are not within specification or clearance is not provided
- contamination risks and controls, including cross-contamination risks, product compatibility and storage requirements
- environmental issues associated with dry goods handling and storage
- recording requirements and procedures for dry good handling and storage
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical 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
 - storage locations, capacities and bulk receival equipment capacity and operating parameters
 - bulk transfer system, equipment and services

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- bulk materials (dry)
- receival schedules and sequencing systems
- · sampling schedules and test procedures and equipment as required
- documentation and recording requirements and procedures
- · cleaning procedures, materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - work roles and responsibilities, training and career information.

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

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