



Australian Government

FBPOPR2006 Operate a bulk dry goods transfer process

Release: 1

FBPOPR2006 Operate a bulk dry goods transfer process

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 receive and transfer bulk (dry) raw materials to storage areas.

The unit applies to individuals who work under general supervision and exercise limited autonomy in a food processing production environment. It typically applies to workers responsible for the operation and monitoring of a dry ingredients transfer process and associated equipment.

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 bulk materials transfer work	1.1 Read or listen to work instructions from supervisor and clarify where required 1.2 Identify work health and safety hazards for the bulk dry goods transfer process and inform 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>
	<p>1.3 Wear appropriate personal protective equipment and ensure correct fit according to work health and safety requirements</p> <p>1.4 Identify bulk storage locations, ingredient and materials holdings and capacities</p> <p>1.5 Confirm actual to recorded holding levels</p>
2. Check and prepare bulk materials transfer equipment and process for operation	<p>2.1 Confirm the transfer system equipment is ready for use</p> <p>2.2 Select transfer equipment settings and operating parameters to meet safety and transfer requirements</p> <p>2.3 Carry out checks and tests and follow other materials and product clearance procedures prior to transfer</p> <p>2.4 Establish priorities for materials transfer to match intakes and transfers to storage capacity and production requirements</p>
3. Transfer bulk materials	<p>3.1 Start and operate the transfer process according to work health and safety and operating requirements</p> <p>3.2 Monitor the transfer process to confirm correct location selection, quantities and equipment settings</p> <p>3.3 Transfer bulk dry materials and product to the required location or storage facility</p> <p>3.4 Maintain a clean and tidy workplace according to work health and safety and food safety procedures</p> <p>3.5 Maintain workplace records in required format</p> <p>3.6 Conduct work according to workplace environmental guidelines</p>
4. Complete transfer operations	<p>4.1 Select equipment settings to complete transfer operation</p> <p>4.2 Purge in-flight product from lines according to workplace procedures</p> <p>4.3 Clean and prepare equipment for further transfer</p> <p>4.4 Record information on the transfer operation in required format</p> <p>4.5 Identify and report maintenance requirements according to workplace requirements</p>

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
Numeracy	<ul style="list-style-type: none"> Interpret system process control data, capacities, quantities and product levels
Reading	<ul style="list-style-type: none"> Identify product and other transfer requirements from basic order forms Read system information from control screens Identify workplace procedures
Writing	<ul style="list-style-type: none"> Record data and observations on written and digital media
Navigate the world of work	<ul style="list-style-type: none"> Apply workplace procedures relevant to own responsibilities Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and procedures, quality requirements and operating procedures Take steps to develop skills and knowledge of transfer process
Interact with others	<ul style="list-style-type: none"> Communicate and report operational and safety information to relevant persons Select and use appropriate terminology when communicating with personnel and customers Participate in conversations relevant to role by responding and explaining as required
Get the work done	<ul style="list-style-type: none"> Make routine decisions relating to transfer process Implement standard solutions and responses to familiar problems and incidents Recognise and respond to non-conforming product Use digital technologies including process control screens and systems

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2006 Operate a bulk dry goods transfer process	FDFOP2006A Operate a bulk dry goods transfer process	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>