



Australian Government

FBPOPR2025 Manufacture extruded and toasted products

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

Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down an extrusion, toasting and breaking process used in the manufacture of biscuit products.

This unit applies to individuals who work under general supervision and exercise limited autonomy in a biscuit production environment. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of machines and equipment in the production of biscuits. Biscuits may be for human consumption or animal feed.

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 work in processing area	1.1 Read or listen to work instructions from supervisor and clarify where needed

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.2 Identify work health and safety hazards and tell supervisor 1.3 Wear appropriate personal protective equipment and ensure correct fit according to work health and safety requirements 1.4 Confirm materials are available to meet operating requirements 1.5 Identify and confirm cleaning and maintenance requirements and status according to work health and safety and food safety procedures
2. Prepare the extrusion, toasting and breaking process for operation	2.1 Fit and adjust machine components and related attachments 2.2 Enter processing and operating parameters to meet safety and production requirements 2.3 Check equipment performance and adjust according to operating requirements 2.4 Carry out pre-start checks according to operator instructions
3. Operate and monitor the extrusion, toasting and breaking process	3.1 Start, operate and monitor the process for variation in operating conditions according to work health and safety and operating procedures 3.2 Monitor the process to confirm that biscuit product meets specifications 3.3 Identify, rectify and report out-of-specification equipment, product or process outcomes according to workplace requirements
4. Shut down the extrusion, toasting and breaking process	4.1 Identify the appropriate shutdown procedure and implement 4.2 Report maintenance requirements according to workplace procedures 4.3 Maintain workplace records in required format

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	<ul style="list-style-type: none"> Interpret workplace and standard operating procedures relevant to job role

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	<ul style="list-style-type: none"> Interpret production requirements
Writing	<ul style="list-style-type: none"> Record operating, routine maintenance and shutdown information on paper-based and electronic media
Numeracy	<ul style="list-style-type: none"> Monitor and interpret production and process control indicators and data Monitor supply and flow of materials to and from the process
Navigate the world of work	<ul style="list-style-type: none"> Apply workplace procedures to own role and responsibilities Identify skills, knowledge and experience required for performing own role in the workplace Ask questions to clarify understanding or seek further information
Interact with others	<ul style="list-style-type: none"> Communicate and report operational and safety information to relevant personnel Use modes of communication suitable to purpose to confirm understanding when conducting operational start-up and shutdown procedures
Get the work done	<ul style="list-style-type: none"> Access and interpret process control panels and system Maintain a clean and hazard-free work area Identify out-of-specification standards and maintain quality specifications Confirm equipment status and condition interpret process and equipment information to monitor process and respond to abnormal performance and variations

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2025 Manufacture extruded and toasted products	FDFOP2025A Manufacture extruded and toasted products	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>