



Australian Government

Assessment Requirements for FBPOPR2044 Operate a retort 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 operated a retort process on at least one occasion, including:

- accessing workplace information to identify processing requirements
 - selecting, fitting and using personal protective clothing and/or equipment
 - confirming supply of necessary materials and services, including confirming container coding, and treating or confirming availability of treated cooling water
 - 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 correctly configured for processing requirements
 - positioning sensors and controls correctly
 - ensuring any scheduled maintenance has been carried out
 - confirming that all safety guards are in place and operational
 - starting, operating, monitoring and adjusting the cooking and cooling process equipment to achieve required outcomes, including monitoring control points and conducting inspections as required to confirm process remains within specification, including:
 - time
 - temperature
 - pressure at each stage
 - cooling, cleaning and handling post-treated containers to meet requirements
 - monitoring supply and flow of materials to and from the process
 - taking corrective action in response to out-of-specification results
 - responding to and/or reporting equipment failure within level of responsibility
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- locating emergency stop functions on equipment
 - following isolation and lock-out/tag-out procedures as required to take process and related equipment off-line in preparation for cleaning and/or maintenance within level of responsibility
 - completing workplace records as required
 - maintaining work area to meet housekeeping standards
 - using process control systems according to workplace procedures
 - cleaning and sanitising equipment according to workplace procedures
 - following relevant 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:

- purpose and basic principles of heat treatment and retort process, including:
 - relationship between time and temperature in the retort process
 - changes and requirements of each stage, including cooking, cooling and post-treatment container handling
 - the purpose and requirements of container coding
 - basic operating principles of equipment required for operating a retort process, including main equipment components, including:
 - thermometers, chart recorder, temperature control system, clock and pressure gauges
 - status and purpose of guards
 - equipment operating capacities and applications
 - purpose and location of sensors and related feedback instrumentation
 - the flow of the retort process and the effect of product output on downstream processes
 - quality characteristics required of the retorted product
 - effect of raw material characteristics on process performance
 - operating requirements and parameters and corrective action required where operation is outside specified operating parameters
 - typical equipment faults for a retort process operation and related causes, including:
 - signs and symptoms of faulty equipment
 - early warning signs of potential problems
 - techniques used to monitor the retort process, including inspecting, measuring and testing as required by the process
 - inspection or test points (control points) in the process and the related procedures and recording requirements
 - contamination/food safety risks associated with the process and related control measures, including both the risks of contamination related to processing and to post-processing handling of containers
 - common causes of variation and corrective action required, including the effects of variables, including container size, product particulates, pH, water activity, time/temperature and pressure on process outcomes
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- work health and safety hazards and controls relevant to operating a retort process
 - requirements of different shutdowns as appropriate to the process and workplace production requirements, including emergency and routine shutdowns, and procedures to follow in the event of a power outage
 - isolation, lock-out and tag-out procedures and responsibilities required for operating a retort process
 - procedures and responsibility for reporting production and performance information
 - environmental issues and controls relevant to the process, including waste/rework 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
 - cleaning and sanitation procedures required for operating a retort process.

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
 - retort process and related equipment and services
 - materials to be processed
 - sampling schedules and test procedures and equipment
 - cleaning procedures, materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity and operating parameters
 - production schedule/batch instructions
 - specifications, control points and processing parameters
 - documentation and recording requirements and procedures.

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>
