



Australian Government

FBPOPR2087 Operate a mixing or blending and cooking process

Release: 1

FBPOPR2087 Operate a mixing or blending and cooking process

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a mixing or blending and cooking process.

This unit applies to individuals who work under general supervision in a food processing environment. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of a mixing or blending and cooking process and associated equipment.

This unit should not be delivered in a qualification with FBPOPR2082 Operate a mixing or blending process.

All work must be carried out to comply with workplace procedures according to state/territory health and safety, environmental and food safety regulations, legislation and standards that apply to the workplace.

No 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 mixing/blending and	1.1 Read or listen to work instructions from supervisor, and clarify where required

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
cooking processing area	1.2 Confirm ingredients are available to meet production requirements 1.3 Confirm equipment is clean and not locked out 1.4 Wear appropriate personal protective clothing and ensure correct fit, according to health, safety and food safety requirements
2. Prepare mixing/blending and cooking equipment and process for operation	2.1 Fit machine components and related attachments, and adjust to meet operating requirements 2.2 Enter processing and operating parameters to meet food safety and production requirements 2.3 Carry out pre-start checks according to health and safety and operating procedures
3. Operate and monitor equipment	3.1 Introduce ingredients and additives in the required quantities and sequence to meet recipe specifications 3.2 Start, operate and monitor the process for variation in operating conditions 3.3 Monitor the process to confirm that product meets specifications 3.4 Transfer mix to cooking location, as required 3.5 Monitor cooking process to ensure product meets specifications 3.6 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.7 Follow and apply workplace housekeeping procedures and environmental requirements
4. Shut down the mixing/blending and cooking process	4.1 Identify the appropriate shutdown procedure 4.2 Shut down the process according to health and safety and operating procedures 4.3 Identify and report maintenance requirements according to workplace procedures 4.4 Maintain workplace records according to workplace procedures

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	- Interpret workplace and standard operating procedures relevant to work task - Interpret production requirements
Writing	Record processing data using digital and/or paper-based formats
Numeracy	- Weigh (mg, g, kg) and measure (ml, L) ingredients as required - Monitor and interpret production and process control indicators and data, including temperature (°C)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2087 Operate a mixing or blending and cooking process	FBPOPR2041 Operate a mixing or blending and cooking process	Minor changes to Performance Criteria to clarify task Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

Links

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