



**Australian Government**

**Assessment Requirements for  
FBPOPR3007 Operate a bulk liquid  
transfer process**

**Release: 1**

# Assessment Requirements for FBPOPR3007 Operate a bulk liquid transfer process

## Modification History

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

## Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has received and loaded out at least one bulk liquid product or raw material, including:

- applying safe work procedures
- following food safety procedures
- inspecting equipment for signs of wear, including visual inspections to detect leaks, listening for unusual noises and/or vibrations in pumps, and checking gauges and meters
- using workplace records and systems to confirm tank holdings and capacities and determining appropriate source/destination holding facilities, including verifying by physically inspecting storage facilities and checking materials/product compatibility
- preparing equipment for materials transfer, including 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
- operating and monitoring transfer process to confirm that correct quantities are transferred at the required times, to the required locations, including monitoring pump loads and flow rates, and filter/strainer condition
- completing transfer operations, including purging lines and selecting appropriate equipment/system settings
- taking corrective action to address transfer issues.

## 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 liquid materials storage facilities layout and related management systems
- basic operating principles of the system and equipment used, including the features of the bulk liquid handling system
- good manufacturing practices (GMP) relevant to work task

- equipment used, including sensors, valves, pumps, pipework and other related equipment that controls the flow and transfer of bulk liquid materials, equipment operating capacity and the status and purpose of guards
- planning and scheduling systems and responsibilities to prioritise materials transfer processes, including 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
- health and safety hazards and controls, including emergency procedures to respond to hazardous situations
- product inspection procedures within level of responsibility
- clearance procedures, including relevant test methods and action required if results are not within specification or clearance is not provided
- contamination/cross-contamination and food safety risks associated with the process, and related control measures
- isolation, lock-out and tag-out procedures and responsibilities
- environmental issues associated with bulk liquid materials transfer, including consequences of spills, and appropriate control/containment procedures
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- workplace cleaning and sanitisation procedures required for the bulk liquid transfer process
- recording requirements and procedures for the bulk liquid transfer process
- recording requirements to ensure traceability of product.

## **Assessment Conditions**

Assessment of the skills in this unit of competency 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 equipment
  - bulk transfer system, equipment and services
  - bulk materials (liquid)
  - receipt schedules and sequencing systems
  - sampling equipment as required
  - documentation and recording requirements and procedures
  - cleaning materials and equipment
- specifications:
  - work roles and responsibilities

- work procedures, including advice on safe work practices, food safety, quality and environmental requirements
- sampling schedules and test procedures
- storage capacities and bulk receipt equipment capacity and operating parameters.

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>