



Australian Government

FBPOPR3014 Operate and monitor a retort process

Release: 1

FBPOPR3014 Operate and monitor a retort 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 retort 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 retort process and associated equipment.

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 processing area	1.1 Confirm products are available to meet retorting requirements 1.2 Confirm equipment is clean and ready for operation according to health, safety and food safety requirements 1.3 Identify safety requirements and wear appropriate personal

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	protective clothing and equipment, ensuring correct fit
2. Prepare the retort 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 as required to meet safety and production requirements 2.3 Carry out pre-start checks according to workplace requirements
3. Operate and monitor equipment	3.1 Start up and operate the retort process according to standard operating procedures 3.2 Monitor retort equipment to ensure optimal operations 3.3 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.4 Follow and apply workplace housekeeping, environmental and waste disposal procedures
4. Shut down the retort process	4.1 Identify the appropriate shutdown procedure 4.2 Shut down the process according to safe work 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 standard operating procedures for the retort process - Interpret retort requirements
Writing	Complete processing records using digital and/or paper-based formats
Numeracy	- Monitor and interpret production and process control indicators and data including pH, time/temperature, flow and pressure - Read gauges and scales

Skill	Description
	Monitor supply and flow of materials to and from the process

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR3014 Operate and monitor a retort process	FBPOPR2044 Operate a retort process	Unit code and title updated to better match complexity of task Minor changes to Performance Criteria to clarify intent 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>