



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **FDFGPS2007A Operate an interesterification process**

**Revision Number: 1**

## FDFGPS2007A Operate an interesterification process

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit of competency covers the skills and knowledge required to set up, operate, adjust and shut down an interesterification process to rearrange the chemical composition of oil molecules.
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### Application of the Unit

<b>Application of the unit</b>	<p>This unit has application in an edible oils production environment. It typically targets the production worker responsible for applying basic operating principles to the operation and monitoring of a interesterification process. Processes may be batch or semi-continuous or continuous and apply to single or multiple product types.</p> <p>When batch or product changeover procedures are part of this work process, the procedures should be used to customise the application of this unit. Where more detailed changeovers are carried out, FDFOP2011A Conduct routine maintenance, should be considered.</p>
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### Licensing/Regulatory Information

Not applicable.

### Pre-Requisites

<b>Prerequisite units</b>		

<b>Prerequisite units</b>		

## Employability Skills Information

<b>Employability skills</b>	This unit contains employability skills.
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## Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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## Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare the interesterification equipment and process for operation	1.1. Materials are confirmed and available to meet operating requirements 1.2. Cleaning and maintenance requirements and status are identified and confirmed 1.3. Processing/operating parameters are entered as required to meet safety and production requirements 1.4. Equipment performance is checked and adjusted as required 1.5. Pre-start checks are carried out as required by workplace requirements
2. Operate and monitor the interesterification process	2.1. The process is started and operated according to workplace procedures 2.2. Equipment is monitored to identify variation in operating conditions 2.3. Variation in equipment operation is identified and maintenance requirements are reported according to workplace reporting requirements 2.4. The process is monitored to confirm that product modification meets melting point and odour specifications 2.5. Out-of-specification product/process outcomes are identified, rectified and/or reported to maintain the process within specification 2.6. The work area is maintained according to housekeeping standards 2.7. Work is conducted in accordance with workplace environmental guidelines 2.8. Workplace records are maintained according to workplace recording requirements
3. Shut down the interesterification process	3.1. The appropriate shutdown procedure is identified 3.2. The process is shut down according to workplace procedures 3.3. Maintenance requirements are identified and reported according to workplace reporting requirements

## Required Skills and Knowledge

### Required knowledge

#### *Knowledge of:*

- purpose and basic principles of the interesterification process, including a basic understanding of the chemical structure of oil and the effect of interesterification on this structure
- basic operating principles of equipment, such as main equipment components, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation
- services required and action to take if services are not available
- the flow of the interesterification process and the effect of outputs on downstream edible fats and oils processes
- quality characteristics to be achieved by the interesterification process
- quality requirements of materials and effect of variation on interesterification process performance
- operating requirements and parameters and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- methods used to monitor the interesterification process, such as inspecting, measuring and testing as required by the process
- inspection or test points (control points) in the interesterification process and the related procedures and recording requirements
- contamination/food safety risks associated with the interesterification process and related control measures
- common causes of variation and corrective action required
- occupational health and safety (OHS) hazards and controls
- requirements of different shutdowns as appropriate to the interesterification 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
- product/process changeover procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the interesterification process, including waste/rework collection and handling procedures related to the process
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- sampling and testing associated with the interesterification process monitoring and control where relevant
- routine maintenance procedures where relevant
- cleaning and sanitation procedures where relevant



## Evidence Guide

<b>EVIDENCE GUIDE</b>	
<p>The Evidence Guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.</p>	
<p><b>Overview of assessment</b></p>	<p>Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.</p>
<p><b>Critical aspects for assessment and evidence required to demonstrate competency in this unit</b></p>	<p>Evidence of ability to:</p> <ul style="list-style-type: none"> <li>• conduct pre-start checks on machinery used for interesterification</li> <li>• start, operate, monitor and adjust process equipment to achieve required quality outcomes</li> <li>• take corrective action in response to typical faults and inconsistencies</li> <li>• complete workplace records as required</li> <li>• apply safe work practices and identify OHS hazards and controls</li> <li>• safely shut down equipment</li> <li>• apply food safety procedures to work practices.</li> </ul>
<p><b>Context of and specific resources for assessment</b></p>	<p>Assessment must occur in a real or simulated workplace where the assessee has access to:</p> <ul style="list-style-type: none"> <li>• personal protective clothing and equipment</li> <li>• work procedures, including advice on safe work practices, food safety, quality and environmental requirements</li> <li>• information on equipment capacity and operating parameters</li> <li>• production schedule/batch instructions</li> <li>• specifications, control points and processing parameters</li> <li>• interesterification process and related equipment and services</li> <li>• deodorised oil required for interesterification and related catalyst</li> <li>• sampling schedules and test procedures and equipment as required</li> <li>• documentation and recording requirements and procedures</li> </ul>

<b>EVIDENCE GUIDE</b>	
	<ul style="list-style-type: none"> <li>• cleaning procedures, materials and equipment as required.</li> </ul>
<b>Method of assessment</b>	<p>This unit should be assessed together with core units and other units of competency relevant to the function or work role. Examples could be:</p> <ul style="list-style-type: none"> <li>• FDFOP2003A Clean equipment in place</li> <li>• FDFOP2004A Clean and sanitise equipment</li> <li>• FDFOP2011A Conduct routine maintenance</li> <li>• FDFOP2013A Apply sampling procedures</li> <li>• FDFOP2030A Operate a process control interface</li> <li>• MSL973001A Perform basic tests.</li> </ul>
<b>Guidance information for assessment</b>	<p>To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.</p>



## Range Statement

<b>RANGE STATEMENT</b>	
<p>The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.</p>	
<b>Policies and procedures</b>	Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements
<b>Legislative requirements</b>	<p>Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes:</p> <ul style="list-style-type: none"> <li>• the Food Standards Code, including labelling, weights and measures legislation</li> <li>• legislation covering food safety, environmental management, OHS, anti-discrimination and equal opportunity</li> </ul>
<b>Workplace information</b>	<p>Workplace information may include:</p> <ul style="list-style-type: none"> <li>• standard operating procedures (SOPs)</li> <li>• specifications</li> <li>• production schedules and instructions</li> <li>• manufacturers' advice</li> <li>• standard forms and reports</li> </ul>
<b>Interesterification equipment</b>	<p>Interesterification equipment may include:</p> <ul style="list-style-type: none"> <li>• tanks</li> <li>• reactor</li> <li>• washing/drying vessel</li> <li>• pumps</li> <li>• filter system</li> </ul> <p>Separators (centrifuges) may also be used to separate oil from wash water</p>
<b>Materials</b>	<p>Materials used in interesterification may include:</p> <ul style="list-style-type: none"> <li>• catalyst</li> <li>• wash water</li> </ul>
<b>Operation of equipment and</b>	Operation of equipment and processes may

<b>RANGE STATEMENT</b>	
<b>processes</b>	require: <ul style="list-style-type: none"> <li>the use of process control panels and systems</li> </ul>
<b>Shutdown procedures</b>	Shutdown procedures may include: <ul style="list-style-type: none"> <li>cleaning (in some cases cleaning may be carried out by a dedicated cleaning crew)</li> </ul>
<b>Services</b>	Services may need to be confirmed. These depend on the nature of the process. Typical examples include: <ul style="list-style-type: none"> <li>power</li> <li>steam</li> <li>vacuum</li> <li>water</li> <li>compressed and instrumentation air</li> </ul>

### Unit Sector(s)

<b>Unit sector</b>	Grocery products and supplies
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### Competency field

<b>Competency field</b>	
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### Co-requisite units

<b>Co-requisite units</b>		