

Australian Government

Department of Education, Employment and Workplace Relations

# FDFOP2031A Operate a coating application process

**Revision Number: 1** 



### FDFOP2031A Operate a coating application process

## **Modification History**

Not applicable.

## **Unit Descriptor**

 This unit of competency covers the skills and knowledge required to set up, operate, adjust and shut down processes
to dust and apply coatings to product.

## **Application of the Unit**

Application of the unit	This unit has application in a food processing production workplace. It typically targets the production worker responsible for applying basic operating principles to the operation and monitoring of a coating process and associated equipment.
	When operators are required to perform batch or product changeover procedures as 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 selected.

## **Licensing/Regulatory Information**

Not applicable.

## **Pre-Requisites**

Prerequisite units	

# **Employability Skills Information**

This unit contains employability skills.

# **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**

EI	LEMENT	PERFORMANCE CRITERIA
1.	Prepare the coating 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 coating 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 specifications are met
		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	3.1. The appropriate shutdown procedure is identified
	coating process	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 SKILLS AND KNOWLEDGE**

This section describes the skills and knowledge required for this unit.

#### **Required skills**

#### Ability to:

- access workplace information to identify processing requirements
- select, fit and use personal protective clothing and/or equipment
- confirm supply of necessary materials and services
- prepare coating materials as required
- conduct pre-start checks, such as inspecting equipment condition to identify any signs of wear, selecting appropriate settings and/or related parameters, cancelling isolation or lockouts 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, and confirming that all safety guards are in place and operational
- start, operate, monitor and adjust coating equipment to achieve required outcomes (this will depend on the nature of coating materials), such as:
  - condition of coating materials, such as checking grist/particle shape and size, checking for dough balls or lumps in flour-based breaders
  - viscosity and temperature of batter-type breaders and glazes
  - condition of product to be coated (this may include shape and temperature)
  - product orientation/indexing
  - conveyor positions and speeds
  - drum speed
  - compression roller settings (drum applicator)
  - dip pond levels
  - air blow off settings
  - spread/evenness of coating
- monitor supply and flow of materials to and from the coating process
- take corrective action in response to out-of-specification results
- conduct product/batch changeovers
- report and/or record corrective action as required
- locate emergency stop functions on equipment
- follow 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
- prepare equipment for cleaning
- respond to and/or report equipment failure within level of responsibility
- complete workplace records as required

#### **REQUIRED SKILLS AND KNOWLEDGE**

- maintain work area to meet housekeeping standards
- prepare breaders and glazes according to enterprise procedures
- use process control systems according to enterprise procedures
- collect samples and conduct tests according to enterprise procedures
- conduct routine maintenance according to enterprise procedures
- clean and sanitise equipment according to enterprise procedures
- use oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce

#### **Required knowledge**

#### Knowledge of:

- purpose and basic principles of coating, including coating process, process design and operation to achieve the coating requirements, related requirements of product and coating condition and equipment settings
- 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
- quality characteristics to be achieved by the coating process
- the flow of the coating process and the effect of product output on downstream processes
- quality requirements of coating materials and product to be coated and effect of variation on 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
- techniques used to monitor the coating process, such as 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
- common causes of variation and corrective action required
- occupational health and safety (OHS) hazards and controls
- 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
- product/process changeover procedures and responsibilities
- isolation, lock out and tag out procedures and responsibilities
- procedures and responsibility for reporting production and performance

#### **REQUIRED SKILLS AND KNOWLEDGE**

#### information

- environmental issues and controls relevant to the coating process, including waste 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 process monitoring and control where relevant
- routine maintenance procedures where relevant
- cleaning and sanitation procedures where relevant

# **Evidence Guide**

#### **EVIDENCE GUIDE**

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.

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.Critical aspects for assessment and evidence required to demonstrate competency in this unitEvidence of ability to: • conduct pre-start checks on equipment used for product coating • start, operate, monitor and adjust process equipmen to achieve required quality outcomes • take corrective action in response to typical faults a inconsistencies • complete workplace records as required • apply safe work practices and identify OHS hazards and controls • safely shut down equipment • apply food safety procedures.Context of and specific resources for assessmentAssessment must occur in a real or simulated workplace where the assesse has access to: • personal protective clothing and equipment • work procedures, including advice on safe work practices, food safety, quality and environmental requirements • information on equipment capacity and operating parameters • production schedule, batch/recipe instructions • coating process and related equipment and services • coating materials and product• sampling schedules and test procedures and equipment as required.		
<ul> <li>competency in this unit</li> <li>conduct pre-start thecks on equipment used for product coating</li> <li>start, operate, monitor and adjust process equipmen to achieve required quality outcomes</li> <li>take corrective action in response to typical faults a 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.</li> </ul> Context of and specific resources for assessment Assessment must occur in a real or simulated workplace work procedures, including and equipment <ul> <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/recipe instructions</li> <li>coating process and related equipment and services</li> <li>coating materials and product</li> <li>sampling schedules and test procedures and equipment as required <ul> <li>documentation and recording requirements and procedures</li> <li>cleaning procedures, materials and equipment as required</li> </ul></li></ul>	-	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.
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	-	<ul> <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/recipe instructions</li> <li>coating process and related equipment and services</li> <li>coating materials and product</li> <li>sampling schedules and test procedures and equipment as required</li> <li>documentation and recording requirements and procedures</li> <li>cleaning procedures, materials and equipment as</li> </ul>
	Method of assessment	This unit should be assessed together with other units of

EVIDENCE GUIDE	
	<ul> <li>competency relevant to the work role. Examples could be:</li> <li>FDFOP1004A Prepare basic mixes</li> <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>FDFOP2049A Operate a reduction process</li> <li>MSL973001A Perform basic tests.</li> </ul>
Guidance information for assessment	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.

## **Range Statement**

#### **RANGE STATEMENT**

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.

Policies and procedures	Work is carried out according to company policies
	and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements
Legislative requirements	Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes:
	<ul> <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>
Workplace information	<ul> <li>Workplace information may include:</li> <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>
Coating processes	<ul> <li>Coating processes include:</li> <li>pre-dusting</li> <li>batter and breading</li> <li>application of marinades and glazes</li> <li>These may be configured in sequence and/or involve multiple passes according to coating requirements Related processes may include:</li> <li>batter preparation and crumb preparation</li> <li>Refer to FDFOP1004A Prepare basic mixes, for batter preparation, and FDFOP2049A Operate a reduction process, for crumb preparation</li> </ul>
Coating materials	Coating materials include:

RANGE STATEMENT	
	<ul> <li>pre-dusts (usually finely ground)</li> <li>grain-based material or dry batter</li> <li>standard batters</li> <li>tempura batter</li> <li>wash batter</li> <li>breaders, including flour, cracker meal, crumb, and marinades and glazes</li> </ul>
Coating application equipment	<ul> <li>Coating application equipment may include:</li> <li>dip-type batter applicators,</li> <li>top curtain/underflow applicators (enrobers)</li> <li>standard breaders (belt-based with compression roller), including single belt (non-flip) and flip applicators,</li> <li>drum breaders</li> </ul>
Operation of equipment and processes	Operation of equipment and processes may require:
	• the use of process control panels and systems
Shutdown procedures	Shutdown procedures may include: Cleaning (in some cases cleaning may be carried out by a dedicated cleaning crew)
Services	Services may need to be confirmed. These depend on the nature of the process. Typical examples include: • power • steam • water • vacuum • compressed and instrumentation air

# **Unit Sector(s)**

Unit sector	Operational
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# **Competency field**

Competency field	
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# **Co-requisite units**

Co-requisite units	