



Australian Government

Assessment Requirements for FBPBEV2002 Manufacture roast and ground coffee

Release: 1

Assessment Requirements for FBPBEV2002 Manufacture roast and ground coffee

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0.

Performance Evidence

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

There must be evidence that, on at least one occasion, the individual has:

- conducted pre-start checks on machinery used for blending, roasting and grinding
- started, operated, monitored and adjusted process equipment to achieve required quality outcomes according to work health and safety policies and procedures
- taken corrective action in response to typical faults and inconsistencies
- completed workplace records
- shut down equipment safely
- applied food safety procedures to work practices.

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:

- steps and purpose of each stage in the roasting and grinding process
- basic operating principles of roast and ground coffee equipment including:
 - main equipment components
 - status and purpose of guards
 - basic principles and operation of roasting and grinding system
 - equipment operating capacities and applications
 - purpose and location of sensors and related feedback instrumentation
- roasting and grinding flow process and the effect of outputs on the downstream processes including:
 - how each stage of the process affects related stages
 - how the outputs of this process affect the filling stage
- quality characteristics to be achieved by the roasting and grinding process including:

- varieties of green beans
- effect of bean characteristics on roasting and grinding processes
- 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
- inspection or test points (control points) in the roast and ground coffee process and the related procedures and recording requirements
- contamination and food safety risks associated with the roast and ground coffee process and related control measures
- common causes of product variation and corrective action required
- workplace health and safety hazards and procedures, including the limitations of protective clothing and equipment relevant to the work process
- requirements of different shutdown procedures for the process and workplace production requirements, including:
 - emergency and routine shutdowns
 - procedures to follow in the event of a power outage
 - isolation, lock out and tag out procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the process, including waste collection and handling procedures related to the process
- basic operating principles of process control equipment including:
 - the physical equipment
 - the relationship between control panels and systems
 - routine maintenance procedures for roasting and grinding equipment
- cleaning and sanitation procedures for roast and coffee grinding equipment and worksite.

Assessment Conditions

Assessment of skills 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 clothing used for food handling and safe operation of coffee roasting and grinding equipment
 - coffee roasting and grinding equipment and manuals
 - green coffee
 - suitable water supply
 - sampling schedules, test procedures and related equipment
 - record-keeping documents required for the work specified in the performance evidence
 - procedures and equipment for cleaning roast and coffee grinding equipment and work area

- specifications:
 - work procedures, including safe work practices, food safety, quality, and environmental requirements
 - specifications, control points and parameters for roasting coffee.

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>