



**Australian Government**

# **Assessment Requirements for FBPBEV3008 Manufacture roast and ground coffee**

**Release: 1**

# Assessment Requirements for FBPBEV3008 Manufacture roast and ground coffee

## 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 blended, roasted and ground at least one batch of coffee beans to meet product specifications, including:

- applying food safety procedures to work practices
- following safe work procedures
- taking corrective action in response to typical faults and inconsistencies.

## 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/cross-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 purpose and 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 disposal, and handling procedures related to the process
- cleaning and sanitisation procedures for roast and coffee grinding equipment and worksite
- procedures to record traceability of product and ingredients.

## 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
  - coffee roasting and grinding equipment and manuals
  - green coffee beans
  - suitable water supply
  - sampling schedules, test procedures and related equipment
  - equipment for cleaning roasting and coffee grinding equipment
- specifications:
  - work procedures, including safe work practices, food safety, quality and environmental requirements
  - recipe/batch specifications, control points and processing 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>