



Australian Government

FBPBEV3008 Manufacture roast and ground coffee

Release: 1

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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 coffee bean blending, roasting and grinding process.

The unit applies to production workers responsible for the operation and monitoring of a blending, roasting and grinding process and associated equipment in a coffee production environment.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Beverages (BEV)

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 the blending, roasting and grinding process for operation	1.1 Ensure materials are available to meet production specification 1.2 Identify safety requirements and wear appropriate personal protective equipment 1.3 Identify food safety requirements for the task and product

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Enter processing or operating parameters to meet safety and production requirements 1.5 Carry out pre-start checks according to operator instructions
2. Operate and monitor the blending, roasting and grinding process	2.1 Start and operate the process according to workplace procedures 2.2 Monitor equipment to identify variation in operating conditions 2.3 Adjust equipment operations to meet product specification 2.4 Blend and roast green beans according to product and recipe specifications 2.5 Grind roasted beans to product specifications 2.6 Identify and rectify or report out-of-specification production outcomes 2.7 Maintain the work area according to workplace guidelines, health and safety and food safety requirements 2.8 Maintain workplace records in required format according to workplace procedures
3. Shut down the roasting and grinding process	3.1 Identify the appropriate shutdown procedure 3.2 Shut down the process safely according to operating procedures 3.3 Identify and report maintenance requirements according to workplace procedures 3.4 Clean equipment and dispose of waste in line with environmental requirements

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 textual information to identify relevant and key information from specifications, instructions and operating manuals
Writing	Complete processing records using digital and/or paper-based

Skill	Description
	formats
Numeracy	Recognise and perform basic calculations for handling product and material weights and volumes and for setting processing parameters

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPBEV3008 Manufacture roast and ground coffee	FBPBEV2002 Manufacture roast and ground coffee	Unit code updated to match complexity of task Minor changes to Performance Criteria to clarify task 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>

Assessment Requirements for FBPBEV3008 Manufacture roast and ground coffee

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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.

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