



Australian Government

Assessment Requirements for FBPCHE3005 Operate and monitor a cheese pressing and moulding process

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.

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 set up, operated and monitored, and shut down a cheese pressing and moulding process to produce at least one batch of cheese to meet specifications, including:

- applying food safety procedures to work practices
- following safe work practices
- 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:

- purpose and basic principles of the pressing and moulding process
- basic operating principles of equipment, including:
 - main equipment components
 - equipment status and purpose of guards
 - operating capacities and applications
 - the purpose and location of sensors and related feedback instrumentation
- the flow of the pressing and moulding process, and the effect of product output on downstream processes
- quality characteristics to be achieved by the pressing and moulding process
- effect of raw material characteristics on pressing and moulding process performance
- contamination/cross-contamination and food safety risks associated with the process, and related control measures
- 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
- early warning signs of potential problems
- techniques used to monitor the pressing and moulding process, including inspecting, measuring and testing as required by the process
- good manufacturing practices (GMP) relevant to work task
- inspection or test points (control points) in the process, and the related procedures and recording requirements
- health and safety hazards and controls
- requirements of different shutdowns as appropriate to 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
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- routine maintenance procedures for cheese pressing and moulding equipment
- cleaning and sanitisation procedures for cheese pressing and moulding equipment
- procedures to record traceability of product.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a cheese production workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - pressing and moulding equipment
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety and quality and requirements
 - information on equipment capacity and operating parameters
 - product specifications, control points and processing parameters
 - sampling schedules and test procedures and equipment
 - documentation and recording requirements.

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>