



Australian Government

FBPCHE3005 Operate and monitor a cheese pressing and moulding process

Release: 1

FBPCHE3005 Operate and monitor a cheese pressing and moulding process

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 knowledge and skills required to set up, operate, adjust and shut down a pressing and moulding process to produce cheese to specifications.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of pressing and moulding equipment and processes in a cheese 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 apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Cheese (CHE)

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 pressing and moulding equipment and process for operation	1.1 Confirm materials and personal protective equipment are available for operating requirements 1.2 Identify and confirm cleaning and maintenance requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	according to food safety requirements 1.3 Identify food safety requirements for the task and product 1.4 Fit personal protective equipment, and adjust machine components and attachments needed for operating requirements 1.5 Enter parameters required to meet safety and operating requirements 1.6 Conduct pre-start checks according to workplace procedures
2. Operate and monitor equipment	2.1 Start up the pressing and moulding 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 Take samples and confirm that specifications are met at each stage 2.5 Identify, rectify and/or report out-of-specification product or process outcomes 2.6 Maintain the work area according to workplace guidelines, health and safety and food safety requirements 2.7 Enter information in workplace records in required format
3. Shut down the pressing and moulding process	3.1 Identify the appropriate shutdown procedure 3.2 Shut down the process safely according to workplace procedures 3.3 Identify and report maintenance requirements according to workplace procedures

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 standard operating procedures for the cheese pressing and moulding process
Writing	Record processing data using electronic, digital and/or paper-based formats

Skill	Description
Numeracy	Confirm process remains within specification for capacity and flow of product

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCHE3005 Operate and monitor a cheese pressing and moulding process	FBPDPR2005 Operate a cheese pressing and moulding process	Unit code and title updated to match complexity of task Minor changes to Performance Criteria for clarity 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 FBPCHE3005 Operate and monitor a cheese pressing and moulding process

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>