



Australian Government

Assessment Requirements for FBPCON3005 Operate and monitor a granulation and compression 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 operated a granulation and compression process to produce at least one batch of confectionery 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:

- purpose and basic principles of the granulation and compression process
- basic operating principles of equipment, including main equipment components, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation
- services required and action to take if services are not available
- the flow of the granulation and compression process, and the effect of outputs on downstream processes
- quality requirements of ingredients for granulating, and effect of variation on the granulation process
- quality requirements of granulated mass, including density and the relationship to weight and breakages
- operating requirements of both granulation and compression, related 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

- methods used to monitor the granulation and compression 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
- contamination/food safety risks associated with the granulation and compression process, and related control measures
- health and safety hazards and controls relevant to granulation and compression process
- requirements of different shutdowns as appropriate to the granulation and compression process and workplace production requirements, including emergency and routine shutdowns and 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 granulation and compression process, including waste/rework collection and handling procedures related to the process
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- cleaning and sanitisation procedures for the granulation and compression process
- 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 food processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - granulation and compression equipment
 - ingredients used in the preparation of granulation and compression confectionery products as required
 - sampling and testing procedures and equipment
 - cleaning materials, equipment and procedures
- specifications:
 - granulation and compression work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on granulation and compression equipment capacity and operating parameters
 - recipe/batch specifications, control points and processing parameters
 - documentation and recording requirements and procedures.

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>