



**Australian Government**

# **Assessment Requirements for FBPCON3008 Operate and monitor a starch 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 operated a starch moulding 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 starch moulding process, including an understanding of each stage of the cyclic process:
  - starch mould preparation
  - product preparation and conditioning
  - product depositing into conditioned starch
  - starch use and recovery cycle (reconditioning)
  - finishing
- 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 starch moulding and depositing process, and the effect of outputs on downstream processes
- quality requirements of starch moulds and materials for depositing, and effect of variation on starch moulding process performance and outputs, including the moisture absorption characteristics of starch and impact on the process

- quality characteristics required of process outputs
- 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
- methods used to monitor the starch 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
- various finishing products, including oil and/or sugar-based products
- contamination and food safety risks associated with the starch moulding process, and related control measures
- health and safety hazards and controls relevant to starch moulding process
- requirements of different shutdowns as appropriate to the starch moulding 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
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- cleaning and sanitation procedures for starch 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 workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective equipment
  - cooking, starch moulding and finishing equipment and related services
  - ingredients used in the preparation of starch moulding process
  - sampling schedules and equipment
  - cleaning materials and equipment
- specifications:
  - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
  - information on starch moulding equipment capacity and operating parameters
  - recipe/batch instructions, 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>