



Australian Government

Assessment Requirements for FBPDPR2002 Operate a butter oil 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 1.0.

Performance Evidence

An individual demonstrating competency must satisfy all the elements and performance criteria in this unit.

There must be evidence that the individual has set up, operated and monitored, and shut down at least one butter oil process using cream or melted butter, including:

- safely conducted pre-start checks on machinery used for the process
- safely started, operated, monitored and adjusted butter oil process equipment to achieve required quality outcomes
- taken corrective action in response to typical faults and inconsistencies
- completed workplace records in required format
- safely shut down equipment
- applied food safety procedures to work practices
- followed work health and safety procedures.

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 each stage in the process, including an understanding of the stages, process flow and phases produced
- basic operating principles of equipment, including:
 - the principles of centrifuges and principles of evaporation
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - the purpose and location of sensors and related feedback instrumentation
- services required for a butter oil process and action to take if services are not available
- the effect of outputs on downstream processes
- quality characteristics (fat content) to be achieved by the process

- quality requirements of in-feed materials (cream or butter) and the effect of variation in material quality on process performance
- 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
- methods used to monitor the production process, including inspecting, measuring and testing as required by the process
- inspection or test points (control points) in the process and the related procedures and recording requirements
- common causes of variation and corrective action required, including how earlier stages in the process could contribute to cloudy product
- contamination and food safety risks, and related control measures
- work health and safety hazards and controls
- isolation, lock out and tag out procedures and responsibilities
- 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
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the process, including waste or rework collection and handling procedures related to the process
- cleaning and sanitation procedures for the butter oil process.

Assessment Conditions

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

- physical conditions:
 - a workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - butter oil and related equipment and services
 - cream or butter to be processed
 - cleaning materials equipment and procedures
 - recording system or documents
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and documentation requirements
 - information on equipment capacity and operating parameters
 - production schedule and batch instructions
 - sampling schedules and test procedures and equipment

- 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>