



Australian Government

Assessment Requirements for FBPDPR3003 Control batch processing for powdered milk products

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 controlled batch processing of at least one run of powdered milk product to meet specification, including:

- applying safe work practices
- applying food safety procedures to work practices
- accurately measuring micronutrients and/or additives.

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:

- milk powder manufacturing process, including spray drying
- properties of powdered milk products, including particle size, powder density, solubility and stability
- nutritional make-up of powdered milk products produced at the workplace
- four categories of food safety hazards, including biological, chemical, physical and allergenic, and relevant controls and procedures for identifying unsafe and/or non-conforming product
- common microbiological hazards typically found in powdered milk, and their controls
- principles of a critical control point (CCP) analyses approach to managing food safety, including identifying hazards that are likely to occur, establishing appropriate methods of control, and confirming that controls are met
- contamination and cross-contamination risks, and controls used when mixing powdered milk products
- risk factors for cross-transference for batch processing
- good manufacturing practices (GMP) relevant to work task
- requirements of the Food Standards Code in relation to dairy processing
- preparation procedures required for batch processing of powdered milk products

- sampling techniques used to check product against specification
- basic tests carried out on powdered milk products
- mathematical techniques to determine appropriate volume, measurement or proportion of additives in the batch
- health and safety procedures for working with powdered milk products
- environmental issues and controls relevant to working with powdered products, including waste disposal
- cleaning and sanitisation procedures for processing equipment
- procedures to track traceability of product.

Assessment Conditions

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

- physical conditions:
 - a powdered milk processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - powdered milk product for processing
 - product recording and labelling system
- specifications:
 - sample production schedule, customer order or standard operating 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>