



Australian Government

Assessment Requirements for FBPGPS2011 Operate a creamed honey manufacture 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 of the elements and performance criteria in this unit.

There must be evidence that, on at least one occasion, the individual has:

- conducted pre-start checks on machinery used for creaming honey
- started, operated, monitored and adjusted process equipment used for creaming honey to achieve required quality outcomes
- taken corrective action in response to typical faults and inconsistencies
- completed workplace records in required format
- applied safe work practices, and identified work health and safety hazards and controls
- safely shut down equipment
- applied food 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:

- basic principles of crystallisation, including:
 - an understanding of crystal structure and where appropriate
 - methods used to reduce crystal size
 - the effects of temperature and agitation on crystal formation
 - appropriate ratio of seed to liquid honey
 - factors that influence the crystallisation process, including moisture content and crystal size
- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications

- purpose and location of sensors and related feedback instrumentation
- services required for creamed honey manufacture and action to take if services are not available
- quality and organoleptic characteristics of different types of honey processed
- quality characteristics to be achieved by the final product, and related test methods used to confirm quality
- quality requirements of seed and liquid honey used, and the effect of variation on the final product
- operating requirements, parameters and corrective action required where the process is outside specified operating parameters (including ambient and processing temperatures, agitation speeds, and holding times and temperatures)
- typical equipment faults and related causes, including:
 - signs and symptoms of faulty equipment
 - early warning signs of potential problems
- methods used to monitor each stage of the production process, including inspecting, measuring and testing as required
- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination and food safety risks associated with the process and related control measures (this relates specifically to air inclusion and moisture content, and related methods of control)
- common causes of variation and corrective action required
- factors that affect the stability and shelf-life of the finished product and options to extend shelf-life, including storage conditions for packed product
- work health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- 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/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
- routine maintenance procedures for creamed honey manufacture equipment
- cleaning and sanitation procedures for creamed honey manufacture equipment.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:

- a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - process and related equipment and services
 - seed and liquid honey
 - personal protective clothing and equipment
 - sampling schedules, and test procedures and equipment
 - cleaning procedures, materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity and operating parameters
 - production schedule/batch instructions
 - specifications, control points and processing parameters
 - documentation and recording requirements and procedures
- relationships:
 - interactions with team members and supervisors.

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>