



Australian Government

FBPGPS3001 Operate and monitor a creamed honey manufacture process

Release: 1

FBPGPS3001 Operate and monitor a creamed honey manufacture process

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Application

This unit of competency describes the skills and knowledge required to set up, monitor and adjust a process to produce creamed honey.

This unit applies to individuals who apply operating principles to the operation and monitoring of machines and equipment used to cream honey in a production environment within the honey processing industry.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Grocery and Product Supplies (GPS)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare the equipment and process for operation	1.1 Confirm liquid and seed honey are available to meet production requirements 1.2 Identify and confirm cleaning and maintenance requirements have

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	been met according to health, safety and food safety procedures 1.3 Wear appropriate personal protective clothing and ensure correct fit 1.4 Fit and adjust machine components and related attachments according to operating requirements 1.5 Enter processing or operating parameters to meet safety and production requirements 1.6 Conduct pre-start checks according to operator instructions
2. Operate and monitor equipment	2.1 Start up and operate the honey manufacture process according to safe work procedures 2.2 Monitor equipment to ensure optimal operations 2.3 Identify variation in equipment operation, and troubleshoot to identify solution 2.4 Confirm that product specifications are met at each stage according to production requirements 2.5 Identify, rectify or report out-of-specification product and process outcomes according to workplace procedures 2.6 Maintain the work area according to safe work and food safety procedures 2.7 Complete workplace records including traceability and biosecurity records, according to workplace procedures
3. Shut down the creamed honey manufacture process	3.1 Identify the appropriate shutdown procedure 3.2 Shut down the process safely according to operating procedures 3.3 Identify and report maintenance requirements according to workplace procedures 3.4 Ensure waste is disposed of in line with environmental requirements

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Interpret standard operating procedures for the creamed honey manufacturing process
Writing	Record product and processing information using digital and/or paper-based formats
Numeracy	Monitor control points for ambient and processing temperatures, agitation speeds, and holding times and temperatures

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGPS3001 Operate and monitor a creamed honey manufacture process	FBPGPS2011 Operate a creamed honey manufacture process	Unit title and code updated to better match work task Minor changes to Performance Criteria to clarify intent Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPGPS3001 Operate and monitor a creamed honey manufacture process

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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 and monitored a creamed honey manufacturing process to produce at least one batch of creamed honey to product specification, including:

- applying safe work practices
- applying food safety procedures to work practices
- 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:

- basic principles of crystallisation, including:
 - an understanding of crystal structure and methods to reduce crystal size, where appropriate
 - 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
- good manufacturing practices (GMP) relevant to work task

- quality and organoleptic characteristics 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
- honey floral blend to use based on the honey colour, flavour, type of grain in the seed blend
- hardness required of end product and the effect of seasonal temperatures
- 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/cross-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
- health and safety hazards and controls, including the purpose and 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 waste disposal
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- routine maintenance procedures for creamed honey manufacturing equipment
- cleaning and sanitisation procedures for creamed honey manufacturing equipment
- procedures to track traceability of product
- procedures to ensure biosecurity requirements are met.

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:
 - processing equipment and related services
 - seed and liquid honey
 - personal protective equipment
 - sampling schedules, and test procedures and equipment
 - cleaning 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 and batch instructions
 - 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

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