



Australian Government

FBPGRA2002 Recognise mill operations and technologies

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.

Application

This unit of competency describes the skills and knowledge required to identify mill operations and technologies in a stockfeed mill.

The unit applies to production operators who are required to recognise and work safely and effectively with stockfeed milling materials, equipment, processes and common risks.

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

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

Pre-requisite Unit

Nil

Unit Sector

Grain processing (GRA)

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. Locate stockfeed mill departments, walkways, storage and assembly areas	1.1 Identify raw materials receipt and storage areas in mill 1.2 Identify control rooms and other main operator stations in mill 1.3 Identify milling, batch and mixing, pelletising, liquid, mash and block stockfeed production areas 1.4 Identify additive storage in mill

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.5 Locate support services, including maintenance, administration, laboratory and quality assurance, and information technology departments in mill 1.6 Locate finished products storage and despatch areas in mill 1.7 Locate walkways and emergency assembly areas in mill
2. Recognise stages of the mill production process	2.1 Identify main raw materials and source in mill production process 2.2 Identify receival processes, including weighing, volume and quality checks 2.3 Identify milling process in mill production 2.4 Identify batching and mixing processes, including recipe, micronutrients and additives 2.5 Identify post-mixing processes, including pelletising, mashing, pressing and setting 2.6 Locate labelling and packing operations in mill production
3. Identify range of stockfeeds, their purpose and target species	3.1 Identify differences in pellet, mash, liquid and block stockfeeds 3.2 Identify target species and animals for stockfeed mill products 3.3 Recognise properties and benefits of stockfeed
4. Recognise main risks to stockfeed milling operations	4.1 Locate dust control and dust control procedures 4.2 Identify additives requiring special safety and handling procedures 4.3 Locate typical pests and related pest control procedures 4.4 Identify main risks to product quality, including contamination, incorrect recipe adherence, incorrect sequencing and product transference, and incorrect labelling and packaging 4.5 Identify environmental procedures for mill operations

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
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Skill	Description
Reading	- Read diagrams and sketches - Interpret labelling for a range of stockfeed types
Writing	Record product information on paper-based and electronic media
Numeracy	Apply correct ratios of raw materials and quality characteristics for different types of finished stockfeed
Navigate the world of work	- Apply workplace procedures to own role and responsibilities - Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and environmental care requirements - Ask questions to clarify understanding or seek further information
Interact with others	- Use oral communication skills as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor - Communicate and report operational and safety information to relevant personnel
Get the work done	- Maintain a clean and hazard-free work area - Maintain hygiene standards and wear required personal protective equipment - Describe quality specifications for different types of stockfeed - Describe familiar and generally predictable problems within workplace guidelines and using experience of past solutions

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGRA2002 Recognise mill operations and technologies	FDFGR2002A Understand mill operations and technologies	Updated to meet Standards for Training Packages	Equivalent unit

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 FBPGRA2002 Recognise mill operations and technologies

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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, on at least one occasion, the individual has:

- identified the major steps in the stockfeed production process
- recognised stockfeed products and purposes, including pellets, liquid, mash and block stockfeeds, basic role of additives, typical target species and animals
- located departments, major walkways and assembly areas in the stockfeed mill
- identified major risk, including pests, contamination and incorrect adherence to recipes
- identified environmental procedures for mill operations.

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 operating principles of each part of the stockfeed production process, including:
 - volumetric metering, mixing, steam conditioning, pelletising pouring, pressing, cooling, adding and mixing in micronutrient and other additives
 - sequencing of production to minimise transference and cross-contamination
 - traceability procedures
- range of raw materials and typical sourcing procedures
- stockfeed product range and targeted species and animals
- basic operating principles of equipment used and main equipment components
- basic operating principles of process control, including the relationship between control rooms and panels and the physical equipment
- the flow of the stockfeed production process
- quality characteristics and uses of finished stockfeed

- operating requirements and parameters and corrective action required where operation is outside specified operating parameters
- methods used to monitor the stockfeed process, including inspecting, measuring and testing as required by the process
- workplace procedures for controlling environmental risks in a mill operation
- contamination risks and related controls relevant to mill operations
- work health and safety hazards and controls, including dust, contamination and materials requiring special handling procedures and emergency assembly areas.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - an industrial grain processing mill or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - a range of different types of standard stockfeeds
 - personal protective equipment required to work safely and effectively in a stockfeed mill
 - industrial equipment for processing grain in commercial quantities
- specifications:
 - workplace procedures, including safe work practices, food safety, quality, and environmental requirements
 - product specifications
 - mill layout plans.

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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