



Australian Government

FBPGRA2010 Handle grain in a storage area

Release: 1

FBPGRA2010 Handle grain in a storage area

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 handle grain in a storage area, including taking samples, segregating and moving grain in a manner that minimises dust and exposure to pests.

This unit applies to individuals who work in a grain processing environment for human or stock consumption. It typically targets the production worker responsible for applying basic operating principles to the storage of grain in permanent or temporary storage facilities.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety legislation 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. Sample grain for testing	1.1 Select, fit and use personal protective equipment according to work health and safety and food safety requirements 1.2 Take representative samples of grain for testing according to workplace procedures and food safety requirements 1.3 Prepare samples for despatch, including labelling and packaging

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	according to food safety and workplace requirements
2. Move grain into and out of storage	2.1 Identify grain for handling and storage according to food safety and workplace requirements 2.2 Select appropriate silo types and handling equipment for various grains in relation to their storage characteristics and flow properties 2.3 Conduct pre-start checks on machinery and equipment used for grain storage and transfers 2.4 Start, operate, monitor and adjust process equipment 2.5 Segregate grain according to type, variety and quality characteristics and keep appropriate records 2.6 Take steps to minimise pest infestation according to work health and safety and food safety requirements 2.7 Move grain safely into and out of storage according to work health and safety and food safety requirements 2.8 Check grain regularly during movement for contamination according to work health and safety and food safety requirements 2.9 Clean storage and handling equipment thoroughly after emptying according to food safety requirements 2.10 Dismantle temporary storages according to work health and safety and food safety requirements 2.11 Implement suitable measures to minimise the effect of desiccant dusts on the flow properties of grain
3. Shut down the grain cleaning 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

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 directions for the safe operation of equipment
Writing	Record out-of-specification results on paper-based and electronic media
Numeracy	- Store grain to achieve volume and space requirements - Determine equipment capacity and operating parameters
Navigate the world of work	- Apply workplace procedures to own role and responsibilities - Understand tasks and responsibilities required for performing own role in the workplace - 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 - Identify faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems - Maintain quality requirements for the sanitisation and use of equipment

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGRA2010 Handle grain in a storage area	FDFGR2010A Handle grain in a storage area	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 FBPGRA2010 Handle grain in a storage area

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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:

- taken required samples
- selected, fitted and used personal protective equipment
- conducted pre-start checks on machinery and equipment used for grain storage and transfers
- started, operated, monitored and adjusted process equipment
- recognised different grain types and varieties
- checked grain for pest and other contamination
- taken corrective action in response to typical faults and inconsistencies
- completed workplace records as required
- applied safe work practices and identified work health and safety hazards and controls
- safely shut down equipment
- applied food safety procedures to work practices where grain is intended for human consumption.

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:

- grain hygiene and sealing requirements
- grain varieties and types
- segregation requirements to maintain integrity and quality of grain
- flow of grain in storage area from receipt to despatch
- typical storage equipment faults and related causes, including:
 - signs and symptoms of faulty equipment
 - early warning signs of potential problems

- contamination and food safety risks associated with the grain storage process and related control measures
- 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 grain storage process and workplace 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
- environmental issues and controls relevant to the grain storage process
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- routine maintenance procedures for handling grain in a storage area
- cleaning and sanitation procedures for handling grain in a storage area.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a grain processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment required to handle grain in a storage area
 - grain storage and transfer equipment and services
 - materials required for the grain storage process
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - storage and transfer instructions.

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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