



Australian Government

Assessment Requirements for FBPGRA2012 Prepare malted grain

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 the individual has operated commercial equipment associated with preparing malted barley or wheat, on at least one occasion, that includes:

- accessed workplace information and consulted with relevant personnel to identify batch requirements for steeping, germination, kilning and malt cleaning processes
- selected, fitted and used personal protective equipment
- confirmed equipment status and condition
- set up, started and monitored grain transfer equipment
- controlled absorption of water by grain during steeping to achieve specified water content
- supplied fresh air, heating, cooling and ventilation to specification during germination
- safely started and operated kilns to different heat requirements
- undertaken sampling and testing during steeping, germination and cleaning to determine if grain and malt is within specifications
- monitored critical control points in work area
- applied dust control procedures in work area
- applied safe work practices and identified work health and safety hazards and controls
- maintained workplace records
- safely shut down equipment
- applied food safety procedures to work practices.

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:

- changes to grain from the steeping process
- changes in grain during germination
- role of humidity and temperature in initiating and controlling germination of grain

- common variations in grain quality and type
- common customer malt 'recipes' used in the enterprise and implications for malt production
- standard transfer times between stages, including receiving to steeping, steeping to germination, and germination to kilning
- procedures for dealing with contingencies, breakdowns and other non-standard events for preparing malted grain
- contamination avoidance procedures for preparing malted grain, including:
 - jewellery and loose objects in work area
 - security and access procedures to work areas
 - pest control procedures
- appearance of grains before and after cleaning (deculming)
- cleaning requirements associated with changeovers and types of shutdowns for preparing malted grain
- purpose of moisture and acrospires testing within the malting process
- work health and safety hazards and controls relevant to preparing malted grain
- equipment cleaning and sanitation procedures relevant to preparing malted grain.

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 operate commercial equipment associated with preparing malted barley or wheat
 - steeping, germination, kilning and deculming equipment and control points - steeping, germination, kilning equipment may be separate or combined
 - malted grain cleaning equipment
- specifications:
 - work procedures including advice on safe work practices, food safety and environmental requirements
 - steeping, germination and kilning specifications and procedures for at least two different malts.

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>

