



Australian Government

FBPGRA2012 Prepare malted grain

Release: 1

FBP GRA2012 Prepare malted grain

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 operate commercial equipment associated with preparing malted barley or wheat. It covers operating and monitoring steeping, germinating, and kilning equipment.

The unit applies to operators in commercial malting plants who are responsible for converting stored grain into malted barley or wheat. These operators are often known as maltsters.

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

FBP GRA2010 Handle grain in a storage area

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. Steep grain	1.1 Identify work requirements with relevant personnel 1.2 Select, fit and use personal protective equipment according to work health and safety requirements 1.3 Confirm equipment status and condition 1.4 Set up, start and monitor equipment according to operating

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	procedures 1.5 Transfer grain from storage into steeping equipment according to workplace procedures 1.6 Place hoses or other wetting equipment correctly to ensure uniform hydration and to avoid damage to grain 1.7 Immerse, drain and rest grain for the specified number of cycles 1.8 Monitor moisture content of grain during air resting to determine when it is ready for transfer to germination vessels 1.9 Discharge wastewater to treatment or holding or other facilities according to workplace procedures
2. Germinate grain	2.1 Feed grain into germination vessel or floor according to workplace procedures 2.2 Set up, operate and monitor turning and air blowing equipment to meet safety and production requirements 2.3 Monitor green grain for humidity, temperature, moisture, chitting or acrospires, and general condition 2.4 Adjust rate of turning, humidity and temperature according to specifications for malt type 2.5 Transfer modified green grain to kiln according to specifications for malt type and results of laboratory testing
3. Operate kiln to produce malt	3.1 Conduct first drying of modified grain 3.2 Confirm germination has stopped according to workplace procedures 3.3 Cure modified grain through correct combination of air flow and heat for malt product specification 3.4 Confirm colour, moisture content and other required specifications 3.5 Clean the malt according to workplace procedures and food safety requirements 3.6 Transfer separated culm to storage according to workplace procedures 3.7 Transfer malt to storage according to workplace procedures
4. Shut down process and complete work	4.1 Identify the appropriate shutdown procedure 4.2 Shut down the process safely according to operating procedures

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	4.3 Clean and sanitise equipment according to work health and safety and food safety procedures 4.4 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 workplace environmental procedures and controls - Interpret waste handling requirements and procedures - Interpret directions for the safe operation of equipment
Writing	- Record production data on paper-based and electronic media - Record equipment failure on paper-based and electronic media
Numeracy	- Identify batch and recipe specifications and seek assistance and relevant approvals - Achieve specified moisture content in grain through correct combinations of water and air steeping cycles - Correctly adjust kiln heat settings for drying or curing and for different types and grades of barley and malt
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

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGRA2012 Prepare malted	FDFGR2012A Prepare malted grain	Updated to meet Standards for Training	Equivalent unit

Code and title current version	Code and title previous version	Comments	Equivalence status
grain		Packages	

Links

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