



Australian Government

Assessment Requirements for FBPGRA2013 Blend and dispatch malt

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, on at least one occasion, that the individual has:

- accessed workplace information to identify blending requirements
- accessed workplace information to identify malt dispatch requirements, including malt type and amount, mode of transport, and screening and testing requirements
- selected, fitted and used personal protective equipment
- confirmed equipment status and condition
- set up, started and monitored blending equipment
- undertaken required sampling and testing during blending and dispatch
- monitored critical control points in work area
- maintained workplace records
- applied safe work practices and identified work health and safety hazards and controls
- 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:

- common terms for malt types and blends
- malts used in the enterprise and their relationship to blends required by customers
- purpose and basic principles of the blending process
- basic operating principles of equipment used to blend and dispatch malt, including main equipment components, equipment operating capacities and applications
- loading techniques for modes of dispatch used in the workplace
- cleaning requirements associated with changeovers and types of shutdowns for blending and dispatching malt

- procedures for dealing with contingencies, breakdowns and other non-standard events relevant to blending and dispatching malt
- contamination avoidance procedures relevant to blending and dispatching malt, including:
 - jewellery and loose objects in work area
 - security and access procedures to work areas
 - pest control procedures
- sampling and testing procedures for blending and dispatching malt
- cleaning and sanitation procedures relevant to the production process for blending and dispatching of malt.

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 for operators in commercial malting plants
 - malt of different types for blending
 - blending equipment
 - dispatch and malt transport equipment
- specifications:
 - work procedures including advice on safe work practices, food safety and environmental requirements.

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>