



Australian Government

FBPGRA2013 Blend and dispatch malt

Release: 1

FBPGRA2013 Blend and dispatch malt

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 blending malted barley or wheat to specifications and dispatching wheat to customers.

This unit applies to operators in commercial malting plants who are responsible for blending malted barley or wheat and then dispatching the malt to customers. 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

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. Blend malt to specification	1.1 Obtain blend specification from management or other source 1.2 Select, fit and use personal protective equipment according to safety requirements 1.3 Confirm availability of source malts and storage locations

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 operating requirements 1.4 Confirm equipment status and condition according to work health and safety and food safety procedures 1.5 Set up, start and monitor blending equipment and controls to achieve desired ratio and volume 1.6 Transfer blended malt to storage according to workplace procedures
2. Dispatch malt	2.1 Obtain customer order or other dispatch authority 2.2 Confirm availability of order volume and blend of malt to meet safety and production requirements 2.3 Confirm availability of conveyor or dispatch transport and position if required 2.4 Conduct pre-delivery sampling and tests according to specifications 2.5 Screen and dispatch malt for dispatch to transport 2.6 Make record of dispatch according to workplace procedures
3. Shut down process and complete work	3.1 Identify the appropriate shutdown procedure 3.2 Shut down the process safely according to operating procedures 3.3 Clean and sanitise equipment according to work health and safety and food safety procedures 3.4 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 environmental procedures and controls - Interpret directions for the safe operation of equipment

Skill	Description
Writing	- Record equipment failure on paper-based and electronic media - Record maintenance requirements on paper-based and electronic media
Numeracy	- Monitor supply and flow of materials for blending malted barley or wheat - Interpret gauges for monitoring equipment operation
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	- Undertake required corrective actions in the event of variation to blend specifications and operating parameters - Deal with contingencies, breakdowns and other non-standard events - Maintain a clean and hazard-free work area - Maintain hygiene standards and wear required personal protective equipment - 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
FBPGRA2013 Blend and dispatch malt	FDFGR2013A Blend and dispatch malt	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 FBPGRA2013 Blend and dispatch malt

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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, 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.

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