



Australian Government

FBPGRA2014 Operate a rice vitamin enrichment process

Release: 1

FBPGRA2014 Operate a rice vitamin enrichment process

Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceuticals Training Package Version 1.0

Application

This unit of competency describes the skills and knowledge required to operate a rice vitamin enrichment process.

The unit applies to individuals who are production workers in a rice processing environment responsible for applying operating principles under general supervision with limited autonomy and accountability.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and 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. Prepare the rice vitamin enrichment process for operation	1.1 Ensure raw materials are available to meet operating requirements 1.2 Identify and confirm the status of cleaning and maintenance requirements 1.3 Fit and adjust machine components and related attachments

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 Enter processing/operating parameters to meet safety and production requirements 1.5 Check, adjust and conduct routine maintenance on equipment to ensure required performance 1.6 Conduct pre-start checks according to workplace instructions 1.7 Select and fit personal protection equipment
2. Operate and monitor the rice vitamin enrichment process	2.1 Start and operate process according to workplace procedures 2.2 Monitor equipment to identify variation in operating conditions 2.3 Identify variation in equipment operation, and report maintenance requirements according to workplace reporting procedures 2.4 Ensure enriched product meets specifications 2.5 Store vitamin enriched product according to food safety requirements 2.6 Identify, rectify or report out-of-specification product/process to maintain process within specification 2.7 Ensure workplace meets housekeeping standards 2.8 Maintain workplace records according to workplace recording requirements
3. Shut down the rice vitamin enrichment process	3.1 Identify appropriate shutdown procedure 3.2 Shut down the process safely according to workplace procedures 3.3 Identify maintenance requirements, and report 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.

Skills	Description
Reading	Interprets and consolidates test results and data from a range of sources, relevant to vitamin enrichment requirements

Writing	Prepares records and basic reports using clear language, correct spelling and terminology, and accuracy of information
Numeracy	Performs basic mathematical calculations to determine weights and measures for product enrichment process
Oral communication	Uses clear language, concepts, tone and pace appropriate when reporting to others
Navigate the world of work	Complies with explicit policies and workplace procedures, and explores and implements, where identified, the implicit expectations
Interact with others	Identifies and takes steps to follow a limited range of accepted communication practices and protocols in a work environment
Get the work done	- Makes low-impact decisions within familiar situations, based on a range of predefined or routine solutions, and evaluates the effectiveness of the outcome - Responds to predictable routine problems, and implements standard or logical solutions - Uses the main features and functions of digital tools to complete work tasks and access information

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGRA2014 Operate a rice vitamin enrichment process	ZRGRPVE2A Operate a rice vitamin enrichment process	Updated to meet Standards for Training Packages Minor changes to performance criteria	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 FBPGRA2014 Operate a rice vitamin enrichment process

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Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has set up, operated, adjusted and shut down a rice vitamin enrichment process on at least three occasions, including:

- accessed workplace information to identify rice vitamin enrichment processing requirements
- confirmed supply of necessary materials and services
- conducted pre-start checks, started, operated, monitored and adjusted process equipment to achieve required outcomes
- selected, fitted and used personal protective equipment
- followed workplace health and safety procedures
- monitored control points and conducted inspections to confirm process remains within specification
- took corrective action in response to out-of-specification results
- monitored supply and flow of materials to and from the rice vitamin enrichment process
- responded to and/or reported equipment failure within level of responsibility
- completed workplace records according to procedures
- maintained work area to meet housekeeping standards.

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:

- purpose and basic principles of the rice vitamin enrichment process, including:
 - understanding of the ingredients and additives used
 - understanding the role of each ingredient and additive in the final product
 - process flow and the effect of rice vitamin enrichment process on the end product
 - product handling and storage requirements

- additives and raw materials/ingredients combined to create a finished product
- materials used in vitamin enrichment, including:
 - additives
 - ingredients
 - chemicals
 - long or medium grain
 - broken
- basic operating principles of equipment, including:
 - basic operating principles of mixers, sieves, weighing equipment, raw materials transfer equipment and drying equipment
 - an operational understanding of main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - purpose and location of sensors and related feedback instrumentation
 - services required and action to take if services are not available
 - inspection of equipment condition to identify any signs of wear
 - appropriate settings and/or related parameters
 - isolation or lock-out procedures
 - confirming that equipment is clean and correctly configured for processing requirements
 - confirming that sensors and controls are correctly positioned
 - confirming that scheduled maintenance has been carried out
 - confirming that all safety guards are in place and operational
 - product/process changeover procedures and responsibilities
- quality characteristics, including:
 - common causes of product variation, and corrective action
 - requirements of materials and effect of variation in raw materials and/or rice variety on the rice vitamin enrichment preparation process
 - sampling and testing associated with process monitoring and control
- equipment operating requirements, parameters and corrective action required where operation is outside specified parameters, including:
 - identification of typical equipment faults and related causes
 - recognition of signs and symptoms of faulty equipment
 - early warning signs of potential problems
 - requirements of different shutdowns, including emergency and routine shutdowns, and procedures to follow in the event of a power outage
- methods used to monitor the rice vitamin enrichment process, including:
 - inspecting
 - measuring
 - testing
 - time/temperature

- flow rates
- contamination/food safety risks associated with the process, and related control measures
- cleaning and sanitation procedures
- work health and safety hazards and controls, including awareness of the limitations of protective clothing and equipment relevant to the work process
- isolation, lock-out and tag-out procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the process, including waste/rework collection and handling procedures related to the process.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - an industrial rice processing plant or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - rice vitamin enrichment equipment and services
 - raw materials required for the vitamin enrichment process
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity
 - equipment operating instructions, manuals and parameters
 - production schedule
 - specifications, control points and processing parameters
 - sampling schedules and test procedures and equipment
 - documentation and recording requirements and procedures
 - cleaning procedures.

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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