



Australian Government

Assessment Requirements for FBPGRA3009 Implement a rice flour break process

Release: 1

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Modification History

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

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 implemented a rice flour break process for at least three rice grain varieties, including:

- accessed workplace information to identify rice flour break requirements
- confirmed supply of necessary materials and services
- conducted pre-start checks, started, operated, monitored and selected appropriate flour break settings and/or related parameters to achieve required outcomes, including:
 - flow rates
 - adjusting roller pressure
 - clearing chokes or jams
- 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
- taken corrective action in response to out-of-specification results
- monitored supply and flow of materials to and from the colour sorting process
- diagnosed common faults, and rectified or reported equipment failure within level of responsibility and according to workplace procedures
- 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 flour break process, including:
 - the purpose of break rolls

- process flow and the effect of rice flour break process on the end product
- visual identification of short, medium and long grain rice varieties used within the organisation
- materials used in the break process, including:
 - large brokens
 - small brokens
 - different rice varieties
- by-products produced, including:
 - bran
 - pollard
 - screenings
- basic operating principles of equipment, including:
 - rice break equipment
 - break rolls (roller mills)
 - transfer equipment
 - ripple mill
 - pin mill
 - impact detacher
- an operational understanding of main equipment components, including:
 - 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
- faulty rice product, including:
 - pollard
 - damaged rice
 - brokens
 - incorrect type
 - incorrect moisture content

- chalky grains
- foreign materials
- incorrect colour
- sampling and testing associated with process monitoring and control
- equipment operating requirements, parameters and corrective action required where operation is outside specified parameters, including:
 - 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 flour break process, including:
 - inspecting
 - measuring
 - testing
- 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
 - commercial rice flour break equipment and services
 - commercial qualities of rice raw materials
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity and operating parameters
 - production schedule
 - specifications, control points and processing parameters

- equipment operating instructions and manuals
- 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.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>