



Australian Government

Assessment Requirements for FBPGRA3018 Operate and monitor a pelleting process

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Performance Evidence

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

There must be evidence that the individual has operated and monitored a pelleting process to produce at least one batch of pellets to meet product specification, including:

- applying safe work practices
- applying food safety procedures to work practices
- checking quality of pellets meets specifications
- taking corrective action in response to typical faults and inconsistencies.

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 each part of the process, including volumetric metering, steam conditioning, pellet formation, cooling, crumbling and sieving and post-pelleting liquid addition
- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - the purpose and location of sensors and related feedback instrumentation
- services required, and action to take if services are not available
- good manufacturing practices (GMP) relevant to work task
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- the flow of the pelleting process and the effect of outputs on downstream processes
- quality characteristics and uses of finished pellets
- effect of variation in inputs and/or services on process performance

- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- the effect on final product of variation in variables, including:
 - pellet diameter to length ratios
 - oil and fat content
 - retention time and temperatures for steam conditioning, including consequences of temperatures that are too high and too low on chemical composition
 - retention time and temperature for liquid addition
- typical equipment faults and related causes, including:
 - signs and symptoms of faulty equipment
 - early warning signs of potential problems
- methods used to monitor the pelleting process, including inspecting, measuring and testing
- inspection or test points (control points) in the process and the related procedures and recording requirements
- common causes of variation, and corrective action required
- contamination/cross-contamination and food safety risks related to the pelleting and pellet finishing process, and related controls
- health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- requirements of different shutdowns as appropriate to the process and workplace pelleting requirements, including:
 - emergency and routine shutdowns
 - procedures to follow in the event of a power outage
- isolation, lock-out and tag-out procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- environmental issues and controls, including waste/rework collection and handling procedures
- routine maintenance procedures for pelletiser
- cleaning and sanitisation procedures for work space and equipment
- procedures to track traceability of product
- procedures to ensure biosecurity requirements are met.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - an animal feed processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - production schedule/batch instructions

- pelletiser, pellet finishing equipment and related services
- feed/mass to be pelleted
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity and operating parameters.

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>