



Australian Government

Assessment Requirements for FBPGRA3019 Prepare malted grain

Release: 1

Assessment Requirements for FBPGRA3019 Prepare malted grain

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 commercial equipment associated with preparing malted barley or wheat, to prepare at least one batch of grain to meet malting specification, including:

- applying safe work practices
- applying food safety procedures to work practices
- controlling absorption of water by grain during steeping to achieve specified water content
- undertaking sampling and testing during steeping, germination and cleaning to determine if grain and malt are within 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:

- changes to grain from the steeping process
- changes in grain during germination
- role of humidity and temperature in initiating and controlling germination of grain
- common variations in grain quality and type
- common customer malt recipes used in the enterprise, and implications for malt production
- standard transfer times between stages, including receiving to steeping, steeping to germination, and germination to kilning
- procedures for dealing with contingencies, breakdowns and other non-standard events for preparing malted grain
- good manufacturing practices (GMP) relevant to work task

- contamination/cross-contamination and food safety risks associated with the scalping and grading process, and related control measures, including microbiological, physical, chemical and allergen hazards
- contamination avoidance procedures for preparing malted grain, including:
 - jewellery and loose objects in work area
 - security and access procedures to work areas
 - pest control procedures
- appearance of grains before and after cleaning (deculming)
- cleaning requirements associated with changeovers and types of shutdowns for preparing malted grain
- purpose of moisture and acrospires testing within the malting process
- health and safety hazards and controls relevant to preparing malted grain
- cleaning and sanitisation procedures for malting equipment
- procedures to track traceability of product.

Assessment Conditions

Assessment of the skills in this unit of competency 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 equipment
 - steeping, germination, kilning and deculming equipment
 - grain for malting
 - malted grain cleaning equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety and environmental requirements
 - steeping, germination and kilning specifications and procedures
 - recording 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>