



Australian Government

Assessment Requirements for FBPGRA3020 Blend and dispatch malt

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 blended and dispatched at least one batch of malt to meet product specification, including:

- applying safe work practices
- applying food safety procedures to work practices
- determining blending dispatch requirements and matching product specification
- 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:

- 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
- 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 relevant to blending and dispatching malt, including:
 - jewellery and loose objects in work area
 - security and access procedures to work areas

- pest control procedures
- procedures for dealing with contingencies, breakdowns and other non-standard events relevant to blending and dispatching malt
- sampling and testing procedures for blending and dispatching malt
- cleaning and sanitation procedures relevant to the production process for blending and dispatching of malt
- 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 required for operators in commercial malting plants
 - malt of different types for blending
 - blending and dispatch equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety and environmental requirements
 - 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>