



Australian Government

FBPGRA3020 Blend and dispatch malt

Release: 1

FBPGRA3020 Blend and dispatch malt

Modification History

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

Application

This unit of competency describes the skills and knowledge required to operate commercial equipment associated with blending malted barley or wheat to specifications and dispatching wheat to customers.

This unit applies to operators in commercial malting plants who are responsible for blending malted barley or wheat and then dispatching the malt to customers. These operators are often known as maltsters.

All work must be carried out to comply with workplace procedures according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No 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. Blend malt to specification	1.1 Obtain blend specification from management or other source 1.2 Select, fit and use personal protective equipment according to safety requirements 1.3 Confirm availability of source malts and storage locations

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 Confirm equipment status and condition according to workplace health and safety and food safety procedures 1.5 Set up, start, monitor and adjust blending equipment and controls to achieve desired ratio and volume 1.6 Transfer blended malt to storage according to workplace procedures
2. Dispatch malt	2.1 Obtain customer order or other dispatch authority 2.2 Confirm availability of order volume and blend of malt to meet safety and production requirements 2.3 Confirm availability of conveyor or dispatch transport and position if required 2.4 Conduct pre-delivery sampling and tests to ensure product meets specifications 2.5 Screen and dispatch malt for dispatch to transport 2.6 Make record of dispatch according to workplace procedures
3. Shut down process and complete work	3.1 Identify appropriate shutdown procedure 3.2 Shut down process safely according to operating procedures 3.3 Clean and sanitise equipment according to health, safety and food safety procedures 3.4 Identify and report maintenance requirements 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.

Skill	Description
Learning	Deal with contingencies, breakdowns and other non-standard events
Reading	Interpret environmental procedures and controls

Skill	Description
	Interpret directions for the safe operation of equipment
Writing	Record product and processing information using digital and/or paper-based formats
Oral communication	Ask questions to clarify understanding or seek further information
Numeracy	- Monitor supply and flow of materials for blending malted barley or wheat - Interpret gauges for monitoring equipment operation - Determine product weight (kg, T), volume (m3) - Interpret ratios for blending

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGRA3020 Blend and dispatch malt	FBPGRA2013 Blend and dispatch malt	Unit code updated to better match complexity of work task Minor changes to Performance Criteria to clarify intent Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

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 FBPGRA3020 Blend and dispatch malt

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>