



Australian Government

Assessment Requirements for FBPGRA3021 Control batch processing for micronutrients or additives in stock feed

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 controlled processing of micronutrients and/or additives for at least one batch of product to meet specification, including:

- applying safe work practices
- applying food safety procedures to work practices
- accurately measuring micronutrients and/or additives.

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:

- contamination and cross-contamination risks, and controls used when mixing grains and additives
- risk factors for cross-transference for batch processing
- four categories of food safety hazards, including biological, chemical, physical and allergenic, and relevant controls and procedures for identifying unsafe and/or non-conforming product
- principles of a critical control point (CCP) analyses approach to managing food safety, including identifying hazards that are likely to occur, establishing appropriate methods of control, and confirming that controls are met
- good manufacturing practices (GMP) relevant to work task
- preparation procedures required for using micronutrients and additives in batch processing
- sampling techniques used to check product against specification
- basic tests carried out on grain products
- mathematical techniques to determine appropriate volume, measurement or proportion of micronutrient or additive in the batch
- withholding periods that may be relevant to batched product
- health and safety procedures for working with grains and additives

- cleaning and sanitation 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:
 - a grain processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - micronutrients or additives
 - grain-based product
 - product recording and labelling system
- specifications:
 - sample production schedule, customer order or standard operating 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>