



Australian Government

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.

Application

This unit of competency describes the skills and knowledge required to select and use micronutrients and additives when undertaking batch processing of grain-based products.

This unit applies to individuals who handle, measure, add and record micronutrients and additives in batch processing of grain-based products. The work is carried out under the direction of a mill or production manager.

All work must be carried out to comply with workplace procedures, in accordance with 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. Identify finish feed requirement	1.1 Identify product to be manufactured from production schedule, customer order or standard operating procedure (SOP) 1.2 Identify micronutrient or additive requirements from screen,

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	recipe, SOP or supervisor
2. Obtain correct micronutrient or other additive	2.1 Identify storage location for micronutrient or additive according to workplace requirements 2.2 Obtain micronutrient or additive according to SOP 2.3 Read micronutrient or additive label to determine any special mixing, handling or health and safety requirements 2.4 Confirm micronutrients and additive requirements with nutritionist and/or other technical staff
3. Add micronutrient or additive to product	3.1 Match micronutrient or additive to product 3.2 Determine appropriate volume, measurement or proportion of micronutrient or additive 3.3 Measure, prepare and pre-mix micronutrient or additive in line with safety and production requirements 3.4 Add micronutrient or additive to product at appropriate location and stage of processing in line with workplace procedures 3.5 Follow appropriate contamination, quality and traceability procedures according to health, safety and food safety procedures 3.6 Take samples of product and conduct basic tests to ensure product meets specifications
4. Record use of micronutrient or additive	4.1 Record type and amount of micronutrient or additive used in required format 4.2 Generate correct product batch labels and add to product using required method 4.3 Complete workplace records, including traceability and biosecurity records, 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
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Skill	Description
Reading	- Interpret names of micronutrients and additives - Read and check information on labels to identify target and non-target species, storage and handling requirements, manufacturer name, product and active ingredient name
Writing	Record use of micronutrients and additives using electronic, digital and/or paper-based formats
Oral communication	Use industry vocabulary, including names of micronutrients and additives, when interacting with staff and customers
Numeracy	- Measure products and ingredients by weight (mg, g, kg, T), volume (ml, L) - Scale recipes up and down - Interpret dosages, withholding period, expiry dates

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGRA3021 Control batch processing for micronutrients or additives in stock feed	FBPGRA3001 Work with micronutrients or additions in stockfeed manufacturing processes	Unit title updated to better match work task and have generic coverage 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 FBPGRA3021 Control batch processing for micronutrients or additives in stock feed

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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 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:
 - 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

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