



Australian Government

FBPGRA3026 Operate and monitor sifting and grading

Release: 1

FBPGRA3026 Operate and monitor sifting and grading

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 set up, operate, monitor and shut down sifting and grading equipment used to separate the break stock (chop) into appropriate flows to the next break, purifiers and sizing rolls.

This unit applies to individuals who work in a grain processing environment under the direction of the miller or head miller, to produce food or feed. It typically targets the production worker responsible for applying basic operating principles to the operation and monitoring of equipment and processes used for sifting and grading stock.

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. Prepare the sifting and grading equipment and process for operation	1.1 Confirm materials are available to meet specification requirements 1.2 Carry out pre-start checks according to operator instructions 1.3 Identify and confirm work area is clean according to food safety

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	standards, and equipment is not locked out 1.4 Select, fit and use personal protective equipment and clothing as required of workplace policies 1.5 Check processing or operating parameters to meet safety requirements
2. Operate and monitor equipment	2.1 Operate the process according to safe work procedures 2.2 Identify any variation in equipment operation, and report to miller 2.3 Take and check product samples to ensure break stock is separated in line with specifications 2.4 Identify and report out-of-specification product and process outcomes according to workplace procedures 2.5 Maintain the work area according to safe work and food safety procedures 2.6 Maintain workplace records according to workplace procedures
3. Shut down the sifting and grading process	3.1 Identify the appropriate shutdown procedure 3.2 Assist in shutting down the process safely according to operating procedures 3.3 Clean sifters and identify and report maintenance requirements according to workplace procedures 3.4 Ensure waste is disposed of in line with environmental requirements

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
Reading	- Interpret directions for the safe operation of equipment - Operate equipment using digital interface
Writing	Record product and processing information in digital and/or paper-based formats

Skill	Description
Numeracy	• Monitor supply and flow of materials to and from the sifting and grading process • Accurately interpret readings on scales and gauges • Measure product using weight (kg, T) and volume (L, hL), to two decimal points • Use percentages (%) as they apply to mixes of grain

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGRA3026 Operate and monitor sifting and grading	FBPGRA2006 Operate a sifting and grading process	Unit title and code updated to better match 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 FBPGRA3026 Operate and monitor sifting and grading

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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 operated and monitored a sifting and grading process on at least one occasion, ready to flow to the next break, purifiers and sizing rolls, including:

- applying safe work practices
- applying food safety procedures to work practices
- checking quality of break stock meets miller's requirements
- reporting inconsistencies or variations.

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:

- purpose and basic principles of grain sifting and grading process
- basic operating principles of equipment, including:
 - main equipment components, including where and how to make adjustments
 - status and purpose of guards
 - equipment operating capacities and applications
 - the purpose and location of sensors and related feedback instrumentation
- services required, and action to take if services are not available
- good manufacturing practices (GMP) relevant to work task
- the flow of the sifting and grading process and the basic effect of outputs on downstream milling processes
- quality characteristics to be achieved by sifting and grading
- basic equipment faults and related causes, including signs and symptoms of faulty equipment
- methods used to monitor sifting and grading:

- visually inspecting the sieves
- visually inspecting the break stock
- basic contamination/cross-contamination and food safety risks associated with sifting and grading, and related control measures
- basic common causes of poor sifting and/or grading
- health and safety hazards and controls
- requirements of different shutdowns as appropriate to the sifting and grading process and workplace production requirements, including:
 - routine shutdown
 - unexpected production stop
 - emergency and routine shutdowns
 - procedures to follow in the event of a power outage
- isolation, lock-out and tag-out procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- environmental issues and controls, including waste and rework collection and handling procedures
- routine maintenance procedures for sifting and grading equipment
- cleaning and sanitisation procedures for workspace 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:
 - sifting and grading equipment and related services
 - personal protective equipment
 - product for sifting and grading
 - production schedule
 - cleaning materials and equipment
- specifications:
 - sifting and grading specification
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - recording requirements.
- relationships:

- supervisor/head miller.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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