



Australian Government

FBPGRA3028 Monitor scratch and sizing

Release: 1

FBPGRA3028 Monitor scratch and sizing

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 a separation process to ensure there is good separation between the endosperm and bran for further processing.

This unit applies to individuals who work in a grain processing environment under the direction of the miller or head miller. It typically targets the production worker responsible for applying basic operating principles to the operation and monitoring of scratch and sizing equipment and processes.

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 scratch and sizing equipment and process for operation	1.1 Confirm materials are available according to operating requirements 1.2 Carry out pre-start checks according to operator instructions

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Identify and confirm work area is clean according to food safety standards, and equipment is not locked out 1.4 Select, fit and use personal protective equipment and clothing as required by the safety policy 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 head miller 2.3 Take and check product samples to confirm that specifications are met and bran is not adhered to the endosperm 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 scratch and sizing process	3.1 Identify the appropriate shutdown procedure 3.2 Shut down the process safely according to operating procedures 3.3 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
Writing	Record product and processing information using digital and/or paper-based formats

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

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGRA3028 Monitor scratch and sizing	FBPGRA2007 Operate a scratch and sizing 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 FBPGRA3028 Monitor scratch and sizing

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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 monitored scratch and sizing on at least one occasion, including:

- applying safe work practices
- applying food safety procedures to work practices
- ensuring as little bran as possible adheres to the endosperm following the head miller's instructions
- 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 scratch and sizing
- basic operating principles of equipment, including:
 - main equipment components, including where and how adjustments can be made
 - 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 scratch and sizing process and the effect of basic outputs on downstream milling processes
- quality characteristics to be achieved by the scratch and sizing process
- operating requirements and parameters
- methods used to monitor scratch and sizing:
 - visual inspections

- temperature – high temperature is a result of hard grind
- basic contamination/cross-contamination and food safety risks associated with the scratch and sizing process, and related control measures
- typical problems:
 - excessive grinding
 - grinding too light
 - sifter performance
- health and safety hazards and controls
- requirements of different shutdowns as appropriate to the scratch and sizing 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 for reporting production and performance information
- environmental issues and controls, including waste and rework collection and handling procedures
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment related to the process
- routine maintenance procedures for separation 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:
 - grain for the scratch and sizing process
 - scratch and sizing equipment and services
 - personal protective clothing and equipment
 - cleaning materials and equipment
- specifications:
 - scratch and sizing product specification
 - production schedule
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements

- basic information on equipment capacity and operating parameters.
- 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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