



Australian Government

FBPGRA3029 Monitor a break roll

Release: 1

FBPGRA3029 Monitor a break roll

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 break roll to break release grain, as part of the milling of grain for flour or feed.

This unit applies to individuals who work in a grain processing production environment under the direction of the miller or head miller. It typically targets the production worker responsible for monitoring break roll equipment.

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 break roll equipment for operation	1.1 Confirm materials are available according to operating requirements 1.2 Carry out pre-start checks according to workplace 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 by workplace policies 1.5 Check processing or operating parameters 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 confirm that specifications are within parameters, and assist miller to correct break release as required 2.4 Identify and report out-of-specification product or process variation 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. Complete the break roll process	3.1 Assist in shutting down the process safely according to operating procedures 3.2 Assist in identifying maintenance requirements, and report according to workplace procedures 3.3 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
Numeracy	Measure product using weight (kg, T) and volume (L, hL), to two

Skill	Description
	- decimal points • Use percentages (%) as they apply to mixes of grain • Monitor supply and flow of materials to and from the break roll process • Accurately interpret readings on scales and gauges

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGRA3029 Monitor a break roll	FBPGRA2008 Operate a break roll 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 FBPGRA3029 Monitor a break roll

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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 a break roll on at least one occasion, including:

- applying safe work practices
- applying food safety procedures to work practices
- ensuring break releases have been carried out 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 breaking grain, including how and why the endosperm separation takes place
- basic operating principles of equipment, including:
 - main equipment components, including any level control system, feed roll, feed gate, main rolls, roll adjustment, scrapers
 - status and purpose of guards
 - the purpose and location of sensors and related feedback instrumentation
 - high drive motor amperage
- services required, and action to take if services are not available
- good manufacturing practices (GMP) relevant to work task
- the flow of the break roll system and the basic effect of outputs on downstream processes
- basic equipment faults and related causes, including:
 - signs and symptoms of faulty equipment
 - early warning signs of potential problems
 - symptoms of chokes and blockages, and action required to clear
- methods used to monitor the break rolls, including:

- visually inspecting the inlet product for variation in granulation across the roller length, checking for presence of any unexpected stock or flour
- visually inspecting the outlet product for semolina production and bran clean-up without excessive damage to bran
- temperature check of roll stocks on back of hands
- break release procedure, correct sampling technique, weighing, sifting and calculating
- basic contamination/cross-contamination and food safety risks associated with the break rolls, and related control measures
- health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- requirements of different shutdowns as appropriate to the break roll and workplace production requirements, including:
 - production stop
 - routine mill shutdown
 - unexpected production stop
 - emergency 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
- 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
- routine maintenance procedures for operating a break roll
- 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:
 - conditioned grain suitable for the break roll system
 - personal protective equipment
 - milling and related equipment and services
- specifications:
 - production schedule
 - work procedures, including advice on safe work practices, food safety, quality and environmental 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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