



Australian Government

FBPGRA4002 Supervise testing processes for wheat and flour

Release: 1

FBP GRA4002 Supervise testing processes for wheat and flour

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0.

Application

This unit of competency describes the skills and knowledge required to establish and supervise specific quality and testing processes for wheat and flour in a flour mill to ensure compliance with regulatory and commercial requirements.

The unit applies to individuals who set tests to be undertaken, establish acceptable limits and maintain accuracy in the mill testing regime. The emphasis in this unit is on the grain and flour specific quality and testing processes used in flour milling.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.

No occupational 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 specification for mill products and performance	1.1 Identify customer specification according to customer order 1.2 Review range and availability of suitable grain to meet performance requirements 1.3 Set target range for grain and flour tests to achieve customer

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	specification, consistency and maximum yield 1.4 Identify mill critical control points according to operating procedures 1.5 Identify regulatory requirements relevant to mill and mill products including safe work practices, food safety and environmental requirements
2. Establish sampling procedures and tests for grain	2.1 Determine tests and sampling procedures for received grain 2.2 Determine tests and sampling procedures for grists 2.3 Determine tests and sampling procedures for grain conditioning
3. Establish sampling procedures and tests for flour	3.1 Determine flour tests to be undertaken at each reduction stage 3.2 Determine number of samples to be taken to ensure representative results are achieved 3.3 Determine reference tests required for milling 3.4 Establish procedures for storage and labelling of samples according to work health and safety and environmental requirements
4. Establish statistical process control procedures for mill	4.1 Establish procedures for recording test results and monitoring period 4.2 Establish normal distribution standard deviation targets for each test 4.3 Monitor standard deviations for out of control results 4.4 Review results against reference tests 4.5 Determine root cause of out of control results
5. Establish procedures for test equipment maintenance and accuracy	5.1 Establish maintenance schedules for test equipment in conjunction with suppliers and maintenance staff 5.2 Identify schedule and staff for calibration of test equipment 5.3 Ensure written procedures for each test identify actions to be followed in the event of actual or suspected equipment malfunction according to workplace practices 5.4 Arrange for testing of control samples at commencement of each shift or run 5.5 Record test results and establish monitoring procedures to identify operator or equipment test result variations not related to variation in wheat or flour

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	5.6 Arrange for operator training or equipment variation as appropriate according to workplace needs

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 maintenance schedule and procedures for test equipment - Interpret manuals, diagrams, drawings and other technical information
Writing	- Establish maintenance schedules for test equipment - Compile reports to disseminate information about equipment and milling performance to a range of audiences
Numeracy	- Apply basic statistical skills sufficient to calculate averages, means and population and sample standard deviations from given data - Determine calibration procedures and schedule for test equipment
Navigate the world of work	- Challenge and develop own management style and innovative practices - Monitor adherence to legal and regulatory standards and responsibilities for self and others - Consider own role in terms of contribution to broader goals of the work environment and adapt and renegotiate role and responsibilities when this has the potential to increase effectiveness
Interact with others	- Identify training for operators, where required - Completing workplace documentation use appropriate language and communication skills to facilitate discussions - Provide information about innovative practices, processes and products - Clarify the purpose and possible actions to be taken as a result of work related communications
Get the work done	Supervise wheat and flour related tests including tests for moisture, contamination/purity, protein level, protein quality, ash content, colour, starch proportion, gluten elasticity and

Skill	Description
	extensibility • Identify current innovative practice and organisational trends • Use a computer, keyboard and software to collect and file research data • Source, collect and organise a range of data about wheat and flour quality

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGRA4002 Supervise testing processes for wheat and flour	FDFGR4002A Supervise testing processes for wheat and flour	Updated to meet Standards for Training Packages	Equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>