



Australian Government

Assessment Requirements for FBPHVB3015 Operate and monitor a griddle production process

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.

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 a griddle production process to produce at least one batch of product to meet specifications, including:

- applying food safety practices
- following safe work procedures
- monitoring control points and conducting inspections to confirm process remains within specification, including:
 - characteristics of the mix, including colour, viscosity, density and consistency
 - time and temperature
 - weight of product
 - characteristics of the cooked product
- addressing routine processing issues.

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 griddle product manufacturing
- type and purpose of griddle equipment, including:
 - weighing equipment
 - mixing equipment
 - depositing equipment
 - cooking equipment
 - cooling fans and tunnels
 - extraction fans
 - conveyors

- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - purpose and location of sensors and related feedback instrumentation
- typical equipment faults and related causes, including signs and symptoms of faulty equipment, loss of power, and early warning signs of potential problems
- procedures for monitoring production, including:
 - materials transfer prior to commencing mixing
 - mixing parameters, including water temperature, sequence of ingredient addition, mixing times and mix consistency
 - depositing parameters to achieve product size and weight
 - monitoring mixture levels in hopper and alignment of deposited mixture
 - griddle line equipment, including temperature of cooking surface, the size, shape and colour of product, and moisture content of product
 - cooling equipment and time
- typical griddle product ingredients, including:
 - basic operating principles of process control, including the relationship between control panels and systems and the griddle
 - key features of the flow of the griddle production process, and the effect of outputs on customer satisfaction and downstream processes
 - quality requirements of materials, and effect of variation on process performance
 - quality characteristics to be achieved by griddle products
 - griddle product manufacturing process specifications, procedures and operating parameters
 - operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- methods used to monitor the production process, including:
 - inspecting, measuring and testing processes
 - inspection and test points (control points) in the process
 - related procedures and recording requirements
- common causes of variation, and corrective action required
- health and safety hazards and controls relevant to the griddle product manufacturing process, including:
 - limitations of personal protective equipment
 - routine shutdown procedures
 - emergency shutdown procedures
 - procedures to follow in the event of a power outage
 - isolation, lock-out and tag-out procedures and responsibilities
- emerging technologies related to high volume production baking
- contamination/cross-contamination and food safety risks, and related controls

- procedures and responsibility for reporting production and performance information
- waste disposal procedures
- cleaning and sanitisation procedures required for mixing/blending and griddle
- recording procedures to ensure traceability of product.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a high volume production bakery or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - mixing equipment, griddle and related services
 - ingredients for products cooked on griddle
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity and operating parameters
 - production schedule/batch/recipe specifications, control points and operating parameters.

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

Links

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