



Australian Government

FBPOIL3002 Operate and monitor a bleaching process

Release: 1

FBPOIL3002 Operate and monitor a bleaching process

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 operate, adjust and shut down a bleaching process to remove colour and impurities from partially refined oil.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of bleaching equipment and processes in an edible oils production environment. Processes may be batch or continuous, and apply to single or multiple product types.

All work must be carried out to comply with workplace procedures, in accordance with 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

Edible Oils (OIL)

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 bleaching equipment and process for operation	1.1 Confirm oil and bleaching materials are available to meet product recipe requirements 1.2 Identify safety requirements and wear appropriate personal protective clothing and equipment, ensuring correct fit

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 Confirm press has been cleaned and is not locked out 1.4 Fit and adjust machine components and related attachments, including hoses, according to operating requirements 1.5 Acknowledge and load operating parameters to meet production requirements 1.6 Conduct pre-start checks according to workplace requirements
2. Operate and monitor bleaching	2.1 Start up and operate the bleaching process according to standard operating procedures 2.2 Ensure equipment and hoses are placed for optimal operations and to ensure safety 2.3 Monitor equipment and services to ensure optimal operations 2.4 Identify and rectify any irregularities in equipment operation, and report any maintenance requirements 2.5 Check product to confirm specifications are met at each stage according to production processing specifications 2.6 Identify, rectify or report out-of-specification product and process outcomes 2.7 Maintain work area according to workplace guidelines 2.8 Test bleached oil samples to ensure product meets specifications 2.9 Enter workplace records in required format
3. Shut down the bleaching process	3.1 Identify appropriate shutdown procedure 3.2 Shut down process safely according to operating procedures 3.3 Prepare equipment for cleaning in preparation for maintenance or next start-up 3.4 Identify and report maintenance requirements according to workplace requirements 3.5 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
Learning	Solve routine problems according to workplace guidelines and using experience of past solutions
Reading	Interpret standard operating procedures for the bleaching process
Writing	Complete processing records using digital and/or paper-based formats
Numeracy	- Monitor control points for agitation, speed, time, moisture, vacuum pressure and temperature (°C) - Read gauges for revolutions per minute (rpm)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOIL3002 Operate and monitor a bleaching process	FBPGPS2001 Operate a bleaching 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 FBPOIL3002 Operate and monitor a bleaching process

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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 bleaching process to remove impurities from at least one batch of partially refined oil to meet specifications, including:

- applying safe work practices
- following food safety procedures
- taking corrective action in response to typical faults and inconsistencies.

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 the bleaching process
- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards and lagging
 - equipment operating capacities and applications
 - the purpose and location of sensors and related feedback instrumentation
- services required for a bleaching process, and action to take if services are not available
- good manufacturing practices (GMP) relevant to work task
- the flow of the bleaching process and the effect of outputs on downstream processes
- quality characteristics to be achieved by the bleaching process
- quality requirements of materials, and effect of variation in oil quality on bleaching process performance
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including:

- signs and symptoms of faulty equipment
- early warning signs of potential problems
- methods used to monitor the bleaching process, including inspecting, measuring and testing
- inspection or test points (control points) in the bleaching process and the related procedures and recording requirements
- contamination/cross-contamination and food safety risks associated with the bleaching process, and related control measures
- common causes of variation, and corrective action required
- health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- safe handling and manual handling procedures
- requirements of different shutdowns as appropriate to the bleaching process and workplace production requirements, including:
 - 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
- environmental issues and controls relevant to the bleaching process, including waste/rework collection and handling procedures related to the process
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- routine process maintenance procedures for bleaching equipment
- cleaning procedures for bleaching equipment
- product traceability procedures.

Assessment Conditions

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

- physical conditions:
 - an oil processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - oil bleaching equipment and services
 - oil, bleaching earth and filter aid as required by the bleaching process used
 - personal protective clothing and equipment
 - sampling schedules and test procedures and equipment
 - 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 details, control points and processing parameters
- documentation and recording requirements.

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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