



Australian Government

Assessment Requirements for FBPOIL3006 Operate and monitor a soap splitting process

Release: 1

Assessment Requirements for FBPOIL3006 Operate and monitor a soap splitting process

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 and monitored a soap splitting process to split at least one batch of soap stock into an acid oil stream and an acid water stream, to meet product 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 soap splitting, including an understanding of the process used to split soap stock and the end uses of each stream
- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - the purpose and location of sensors and related feedback instrumentation
- services required for a soap splitting process, and action to take if services are not available
- good manufacturing practices (GMP) relevant to work task
- the flow of this process and the effect of outputs on downstream processes, including:
 - the impact of acid water pH on the performance of the effluent plant
 - impact of allowing 'fatty' acid water to flow downstream
- requirements of acid oil and acid water streams to be achieved
- the effect of variation in soap stock on the soap splitting process

- 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 production process, including the purpose and methods used to conduct relevant tests (including pH, moisture and free fatty acids tests)
- contamination/cross-contamination and food safety risks associated with the process, and related control measures
- common causes of variation, and corrective action required
- health and safety hazards and controls, including hazards associated with handling hazardous substances
- safe handling and manual handling procedures
- requirements of different shutdowns as appropriate to the 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 process, including waste or rework collection and handling procedures related to the process
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- routine maintenance procedures for soap splitting equipment
- cleaning procedures for soap splitting 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:
 - soap splitting equipment and services
 - materials to be processed
 - 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.

Links

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