



Australian Government

Assessment Requirements for FBPOIL3007 Operate and monitor an interesterification 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 an interesterification process to rearrange the chemical composition of at least one batch of oil, to meet product specifications, including:

- applying safe work procedures
- 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 interesterification process, including a basic understanding of the chemical structure of oil and the effect of interesterification on this structure
- 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
- good manufacturing practices (GMP) relevant to work task
- the flow of the interesterification process and the effect of outputs on downstream edible fats and oils processes
- quality characteristics to be achieved by the interesterification process
- quality requirements of materials, and effect of variation on interesterification 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 interesterification process, including inspecting, measuring and testing
- inspection or test points (control points) in the interesterification process and the related procedures and recording requirements
- contamination/cross-contamination and food safety risks associated with the interesterification process, and related control measures
- common causes of variation, and corrective action required
- health and safety hazards and controls relevant to interesterification process
- requirements of different shutdowns as appropriate to the interesterification 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 interesterification process, including waste/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
- sampling and testing associated with the interesterification process monitoring and control
- routine maintenance procedures for interesterification equipment
- cleaning procedures for interesterification 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:
 - personal protective clothing and equipment
 - interesterification equipment and services
 - deodorised oil required for interesterification and related catalyst
 - 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>