



Australian Government

Assessment Requirements for FBPOIL3012 Operate and monitor storage of virgin olive oil

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 and monitored the storage of at least one batch of virgin olive oil, including:

- applying safe work procedures
- following food safety procedures
- monitoring and adjusting the storage environment and equipment to achieve required outcomes
- taking corrective action in response to typical changes in the storage environment.

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:

- Australian Standard for Olive Oils and Olive-Pomace Oils (AS 5264-2011)
- Australian Olive Industry Code of Practice
- the flow of the holding and storage process and the effect of product output on downstream processes
- contamination/cross-contamination and food safety risks associated with the holding and storage process, and related control measures
- time required for oil to settle
- settling of olive oil, including the processes of purging, racking-off and filtration
- when filtration is required
- ideal storage conditions for virgin olive oil, including temperature, container properties, length of time product is stored
- organoleptic properties of different types of olive oil
- factors that accelerate the breakdown of virgin olive oil, including:
 - exposure to air (oxidation)

- heat
- light (and using transparent containers)
- contact with sediments and water (hydrolysis)
- delayed processing of harvested fruit (causing fermentation)
- processing damaged (high FFA) fruit (diseased, mummified, split, over-ripe, frosted), which will result in defective oils
- variety and style (oxidative stability)
- time
- types of containers used to store bulk olive oil, and their characteristics
- techniques used to monitor the holding and storage process, including inspecting, measuring and testing by the process
- characteristics of different types of olive oil (extra virgin, virgin, refined, light, pomace)
- sampling methods
- typical tests undertaken to determine the quality of olive oil, including tests to detect alteration and refining processes, including soft deodorisation
- parameters that identify olive oil as fresh, well processed and stored appropriately, including:
 - free fatty acids (FFAs) in the vicinity of ≤ 0.4
 - peroxide value (PV) in the vicinity of ≤ 12
 - K232 values under 2.00 and K268 values under 0.18
 - pyropheophytin a (PPP) < 1 % of PPPs (which will increase 6–8 % per year, under ideal storage conditions)
 - around 90% of 1,2-diacylglycerols (DAG) (which will decrease 20–25 % per year, under ideal storage conditions)
- common olive oil defects and how each is caused:
 - fusty
 - musty
 - winey (vinegary)
 - muddy (sediment)
 - rancid
- methods for maintaining oil temperature during storage or distribution
- health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- environmental issues and controls relevant to the process, including disposal of waste water and defect products
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- cleaning and sanitisation procedures required for the storage containers, storage area and equipment
- recording requirements to ensure traceability and biosecurity of product.

Assessment Conditions

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

- physical conditions:
 - a food storage workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing
 - holding and storage equipment and related services
 - olive oil for storage/containers
 - sampling and testing equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - product specifications, control points and processing parameters
 - information on equipment capacity and operating parameters
 - sampling schedules and test procedures production
 - recording requirements and procedures.

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>