



Australian Government

Assessment Requirements for FBPOPR1012 Prepare basic mixes

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 prepared a basic mix for at least one batch of products, to specification, including:

- applying food safety procedures to work practices
- following safe work procedures.

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:

- basic functions and operating principles of equipment used
- services required and action to take if services are not available
- the flow of the mixing process and the effect of mix preparation on downstream processes
- ingredient shelf-life and handling requirements
- quality characteristics required of ingredients used
- required attributes of the mixed/blended output
- the effect of the mixing or blending parameters
- common contamination and cross-contamination risks involved with the process and ingredients used
- food safety risks associated with the process, and related control measures, including product compatibility and associated cleaning requirements
- operating requirements and parameters, and corrective action required, where operation is outside specified operating parameters
- procedures and responsibility for reporting production and performance information
- health and safety hazards and controls
- shutdown and cleaning procedures, including isolation, lock-out and tag-out procedures and responsibilities
- environmental issues and controls, including waste/rework collection and handling procedures related to the process

- cleaning and sanitisation procedures for mixing/blending equipment.

Assessment Conditions

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

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - mixing or blending process equipment and services
 - ingredients and additives required for the mixing/blending process
 - cleaning materials and equipment as required
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - production schedule/batch/recipe instructions
- relationships:
 - supervisor.

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>