



Australian Government

FBPOPR1012 Prepare basic mixes

Release: 1

FBPOPR1012 Prepare basic mixes

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 combine ingredients and additives in the correct quantities and to operate mixing and blending equipment to prepare basic mixes.

This unit applies to individuals who work under direct supervision. It has application in a variety of food processing operations, involving basic mixes made using pre-mix ingredients, where the knowledge of ingredient sequencing and ingredient characteristics is minimal.

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

Operational (OPR)

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 for mixing or blending	1.1 Read or listen to work instructions from supervisor, and ask for clarification where necessary 1.2 Identify health and safety hazards and food safety hazards, and inform supervisor

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 Use appropriate personal protective equipment as required 1.4 Check that materials are available to meet production requirements 1.5 Identify and measure required ingredients according to workplace procedures 1.6 Enter processing or operating parameters for mixing or blending to meet safety and production requirements 1.7 Check equipment performance and adjust according to operating requirements 1.8 Perform pre-start checks according to operator instructions
2. Operate and monitor the mixing or blending process	2.1 Add ingredients to the mixer in the required quantities to meet recipe specifications 2.2 Start the mixing and blending process according to safe operating procedures 2.3 Monitor equipment to identify variation in operating conditions, and report issues to supervisor 2.4 Monitor the mixing process to confirm that specifications are met 2.5 Identify and report or adjust out-of-specification product and process outcomes 2.6 Maintain a clean and tidy work area according to workplace procedures
3. Shut down the mixing or blending process	3.1 Identify and apply the shutdown procedure safely according to operating procedures 3.2 Identify and report maintenance requirements 3.3 Clean equipment and work area to meet workplace 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
Reading	Interpret work instructions

Skill	Description
	- Interact with process control screens - Interpret simple workplace forms and records (digital and/or paper-based) - Read best before dates
Writing	Complete simple workplace records and checklists
Oral communication	- Follow simple, clear instructions - Ask questions to clarify understanding
Numeracy	- Measure ingredients by weight (g, kg) and/or volume (ml, L) according to product specification - Correctly sequence the addition of ingredients to mix

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR1012 Prepare basic mixes	FBPOPR1004 Prepare basic mixes	Application of unit clarified Minor changes to Performance Criteria Foundation Skills refined Performance Evidence and Knowledge Evidence clarified Minor changes to 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 FBPOPR1012 Prepare basic mixes

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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 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.

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