



Australian Government

FBPOPR2017 Operate a blending, sieving and bagging process

Release: 1

FBPOPR2017 Operate a blending, sieving and bagging process

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0

Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a blending, sieving and bagging process.

This unit applies to individuals who work under general supervision and exercise limited autonomy blending and bagging of dry goods as bulk blends or for use in food service. This process is typically used for the blending and packaging of low-moisture products, including dry flavours and marinades, donut mix, cake mix, bakery ingredients, batters, cheese powders, spice mixes and herb blends.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety, and environmental regulations, legislation and standards that apply to the workplace.

No occupational 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 work in processing area	1.1 Read or listen to work instructions from supervisor and clarify where needed 1.2 Identify work health and 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 Wear appropriate personal protective equipment and ensure correct fit 1.4 Confirm that materials are available according to operating requirements 1.5 Identify and confirm workplace cleaning and maintenance requirements and status
2. Prepare the blend, sieve and bagging equipment and process for operation	2.1 Fit and adjust machine components and related attachments to meet safety and operating requirements 2.2 Enter processing and operating parameters as required to meet safety and production requirements 2.3 Load or position materials, ingredients, product and consumables according to operating requirements 2.4 Carry out pre-start checks, adjusting equipment performance according to operator instructions
3. Operate and monitor the blend, sieve and bagging process	3.1 Deliver ingredients to the blender in the required quantities and sequence to meet recipe specifications according to workplace and food safety procedures 3.2 Start, operate and monitor the process for variation in operating conditions according to workplace procedures, including safety requirements 3.3 Monitor the process to confirm that ingredients are blended, sieved and bagged to meet specifications 3.4 Identify, rectify and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.5 Follow and apply workplace cleaning and environmental working procedures
4. Shut down the blend, sieve and bagging process	4.1 Identify the appropriate shutdown procedure, and implement 4.2 Identify and report routine maintenance requirements 4.3 Maintain workplace records in required format

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 information relevant to job role
Writing	Record operating, routine maintenance and shutdown information
Numeracy	Monitor and interpret production and process control indicators and data
Navigate the world of work	Apply workplace procedures to own role and responsibilities
Interact with others	- Report operational and safety information in required format - Use suitable modes of communication to confirm understanding when conducting operational start-up and shutdown procedures
Get the work done	- Carry out tasks in correct sequence - Respond to problems directly related to own role according to procedures

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2017 Operate a blending, sieving and bagging process	FDFOP2017A Operate a blending, sieving and bagging process	Updated to meet Standards for Training Packages	Equivalent unit

Links

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