



Australian Government

Assessment Requirements for FBPOPR2039 Operate a frying 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 1.0

Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has operated a frying process on at least one occasion, including:

- accessing workplace information to identify frying requirements
- selecting, fitting and using personal protective clothing and/or equipment
- confirming supply of necessary oil type to meet product frying requirements, product to be processed and services
- preparing materials as required prior to frying
- conducting pre-start checks, including:
 - inspecting equipment condition to identify any signs of wear
 - selecting appropriate settings and/or related parameters
 - cancelling isolation or lock-outs as required
 - confirming that equipment is clean and valves are correctly positioned for oil transfer and processing stages
 - positioning sensors and controls correctly
 - ensuring any scheduled maintenance has been carried out
 - confirming that all safety guards are in place and operational
- starting, operating, monitoring and adjusting the frying process and equipment to achieve required outcomes, including monitoring control points and conducting inspections as required to confirm process remains within specification, including:
 - product throughput/belt speeds
 - oil levels/temperatures
 - operation of oil filtration process
 - visual appearance of product, including breaking open to inspect
- monitoring supply and flow of materials to and from the process
- taking corrective action in response to out-of-specification results

- responding to and/or reporting equipment failure within level of responsibility
- locating emergency stop functions on equipment
- following isolation and lock-out/tag-out procedures as required to take process and related equipment off-line in preparation for cleaning and/or maintenance within level of responsibility
- completing workplace records as required
- maintaining work area to meet housekeeping standards
- using process control systems according to workplace procedures
- cleaning and sanitising equipment according to workplace procedures
- following relevant work health and safety 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:

- purpose and basic principles of frying, including optimal frying conditions and the role of oil filtration
- basic operating principles of equipment used in the operation of a frying process, including:
 - main equipment components
 - the configuration of valves, pumps and pipework
 - status and purpose of guards
 - equipment operating capacities and applications
 - the purpose and location of sensors and related feedback instrumentation
- the flow of the frying process and the effect of product output on downstream processes
- quality characteristics to be achieved by the frying process
- effect of product and oil quality characteristics on the frying process, final product and shelf-life
- 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 and early warning signs of potential problems
- methods used to monitor the frying process, including inspecting, measuring and testing as required by the process
- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination/food safety risks associated with the frying process and related control measures
- common causes of variation related to the frying process and corrective action required
- work health and safety hazards and controls, including the fire suppression system and procedures to follow if temperatures exceed the specified range
- requirements of different shutdowns as appropriate to the process and workplace production requirements, including emergency and routine shutdowns, and procedures to follow in the event of a power outage

- isolation, lock-out and tag-out procedures and responsibilities required for the operation of the frying process
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the frying process, including procedures for recycling oil and for disposing of spent oil, and the consequences of incorrect disposal
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- cleaning and sanitation procedures required for the frying process.

Assessment Conditions

Assessment of skills 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 clothing and equipment
 - in-line frying equipment and related equipment and services
 - frying oil suited to product type and product to be fried
 - sampling schedules and test procedures and equipment as required
 - cleaning procedures, materials and equipment as required
- 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 instructions
 - specifications, control points and processing parameters
 - documentation and 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>