



Australian Government

Assessment Requirements for FBPOPR2060 Operate an automated cutting 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 an automated cutting process on at least one occasion, including:

- accessing workplace information to identify cutting requirements
- selecting, fitting and using personal protective clothing and/or equipment
- confirming supply of necessary carcasses/pieces and services, including inspecting and removing carcasses/pieces of unacceptable quality
- conducting pre-start checks, including:
 - inspecting equipment condition to identify blade sharpness and other signs of wear
 - selecting appropriate settings and/or related parameters according to bird size/type
 - cancelling isolation or lock-outs
 - confirming that equipment is clean and correctly configured for cutting process requirements
 - positioning sensors and controls correctly
 - ensuring any scheduled maintenance has been carried out
 - confirming that all safety guards are in place, and operational and running
 - trialling cut to confirm accuracy/positioning where required
- starting, operating, monitoring and adjusting automated cutting process equipment to achieve required outcomes, including hanging carcasses/pieces to meet production pace, monitoring control points and conducting inspections to confirm cut accuracy within specification
- monitoring supply and flow of carcasses/pieces to and from the automated cutting process
- taking corrective action in response to out-of-specification results, including adjusting blades/knives within level of responsibility
- responding to and/or reporting equipment failure within level of responsibility
- following procedures to adjust equipment for bird/portion type/size
- locating emergency stop functions on equipment

- following isolation and lock-out/tag-out procedures to take automated cutting process and related equipment off-line in preparation for cleaning and/or maintenance within level of responsibility
- completing workplace records
- 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 the automated cutting process
- basic operating principles of equipment required to operate an automated cutting process, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - purpose and location of sensors and related feedback instrumentation
- the flow of the automated cutting process and the effect of outputs on downstream processes
- quality characteristics to be achieved by the automated cutting process, including quality specifications and ability to assess cut quality and determine any required adjustments
- 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 automated cutting process, including inspecting the quality of cuts
- inspection or test points (control points) in the automated cutting process and the related procedures and recording requirements, including recording information (e.g. temperatures and product codes)
- contamination/food safety risks associated with the automated cutting process and related control measures
- common causes of variation and corrective action required when operating an automated cutting process
- work health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- requirements of different shutdowns as appropriate to the automated cutting 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 for an automated cutting process

- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the automated cutting process, including waste/rework collection and handling procedures related to the process
- 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 automated cutting 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
 - automated cutting process and related equipment and services
 - carcasses/pieces to be processed
 - cleaning procedures, materials and equipment
- 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>