



Australian Government

Assessment Requirements for FBPOPR2077 Operate a bulk dry goods transfer 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 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 operated a bulk dry goods transfer process to transfer at least one delivery of dry goods to a storage area, including:

- applying food safety procedures to work practices
- following safe work procedures
- addressing routine transfer issues.

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:

- bulk dry materials storage layout, capacities and related management systems
- basic operating principles of equipment, such as the system of sensors, valves, pipework and related equipment that controls the transfer of bulk dry materials, equipment operating capacity and the status and purpose of guards
- planning and scheduling systems and responsibilities to prioritise materials transfer processes, including the characteristics of materials received and related storage requirements, production requirements and storage capacities
- signs and symptoms of faulty equipment, and early warning signs of potential problems
- operating parameters, and corrective action required where operation is outside specified operating parameters
- health and safety hazards and controls, including the risk of spontaneous combustion, and dust control
- common microbiological, physical, chemical and allergen hazards related to dry goods, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- contamination/cross-contamination and food safety risks and controls, including product compatibility and storage requirements

- isolation, lock-out and tag-out procedures and responsibilities
- product inspection procedures within level of responsibility, including types of pest infestation and common contamination relevant to dry materials transferred
- procedures for separating and handling non-conforming or unacceptable product
- clearance procedures, such as relevant test methods, and action required if results are not within specification or clearance is not provided
- environmental issues associated with dry goods handling and storage
- recording requirements and procedures for dry goods handling and storage, including procedures to record traceability of product
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment.

Assessment Conditions

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

- physical conditions:
 - a food processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - storage locations, capacities and bulk receipt equipment capacity and operating parameters
 - bulk transfer system, equipment and services
 - materials to be transferred
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - documentation and recording requirements.

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>