



Australian Government

FBPOPR2077 Operate a bulk dry goods transfer process

Release: 1

FBPOPR2077 Operate a bulk dry goods transfer process

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 receive and transfer bulk (dry) raw materials to storage areas.

The unit applies to individuals who work under general supervision in a food processing production environment. It typically applies to workers responsible for the operation and monitoring of a dry ingredients transfer process and associated equipment.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, environmental 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 bulk materials transfer work	1.1 Receive work instructions and clarify, where required 1.2 Identify health, safety and food safety hazards for the bulk dry goods transfer process, and inform supervisor 1.3 Wear appropriate personal protective equipment and clothing and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	ensure correct fit 1.4 Identify bulk storage locations, ingredient and materials holdings and capacities 1.5 Confirm actual to recorded holding levels
2. Check and prepare bulk materials transfer equipment and process for operation	2.1 Confirm the transfer system equipment is clean and not locked out 2.2 Select transfer equipment settings and operating parameters to meet safety and transfer requirements 2.3 Carry out checks and tests and follow other materials and product clearance procedures prior to transfer 2.4 Establish priorities for materials transfer to match intakes and transfers to storage capacity and production requirements
3. Transfer bulk materials	3.1 Start and operate the transfer process according to safe operating requirements 3.2 Monitor the transfer process to confirm correct location selection, quantities and equipment settings 3.3 Rectify routine transfer issues as they arise 3.4 Transfer bulk dry materials and product to the required location or storage facility 3.5 Maintain a clean and tidy workplace according to health, safety and food safety procedures 3.6 Maintain workplace records in required format 3.7 Conduct work according to workplace environmental guidelines
4. Complete transfer operations	4.1 Select equipment settings to complete transfer operation 4.2 Purge in-flight product from lines according to workplace procedures 4.3 Clean and prepare equipment for further transfer 4.4 Record information on the transfer operation in required format 4.5 Identify and report maintenance requirements according to 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	- Identify product and other transfer requirements from order forms - Read system information from control screens - Identify and interpret workplace procedures
Writing	Record data and observations using digital and/or paper-based formats
Numeracy	Interpret system process control data, capacities (m3), quantities (kg, T) and product levels

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2077 Operate a bulk dry goods transfer process	FBPOPR2006 Operate a bulk dry goods transfer process	Minor changes to Performance Criteria to clarify task Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and 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 FBPOPR2077 Operate a bulk dry goods transfer process

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>