



Australian Government

Assessment Requirements for FBPOPR2080 Operate a blending, sieving and bagging 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 blending, sieving and bagging process to produce at least one batch of bagged products to specification, including:

- monitoring control points and conducting inspections to confirm process remains within specification, including:
 - characteristics of blend
 - flow to sieves
 - sieve/screen condition
 - supply of packaging components/consumables
 - integrity of finished seals (stitching or thermal)
- applying food safety procedures to work practices
- following safe work 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 process, including the method and sequence of ingredient addition required to achieve required blend characteristics
- the purpose of packaging and the properties required of packaging materials used, coding requirements, and related legal requirements, including product weight
- basic operating principles of equipment, including main equipment components, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation
- services required, and action to take if services are not available
- the flow of this process and the effect of outputs on downstream processes

- quality characteristics required of process outputs, including packaging quality and seal integrity as required
- effect of variation in inputs, including ingredient quality/condition, packaging components/consumables and/or services, on process performance
- 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, including sieve or screen damage
- methods used to monitor the process, including monitoring blend characteristics and weights
- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination/cross-contamination and food safety risks associated with the process, and related control measures, including product compatibility, and associated cleaning requirements
- common causes of variation, and corrective action required, including procedures to manage the reprocessing (return to blend) of the first part of the blend to minimise non-conforming output
- health and safety hazards and controls relevant to the blending, sieving and bagging process
- requirements of different shutdowns as appropriate to the process and workplace production/packaging 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
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the process, including waste/rework collection and handling procedures related to the process
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- cleaning and sanitisation procedures for blending, sieving and bagging equipment
- procedures to record traceability of product.

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:
 - blending, sieving and bagging equipment and services
 - personal protective equipment
 - materials to be processed, and packaging components/consumables

- cleaning 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 specifications, control points and operating parameters
 - 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>