



Australian Government

Assessment Requirements for FBPOPR2085 Operate a grinding 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 grinding process to process at least one batch of grain or product to specification, including:

- applying safe work procedures
- following food safety procedures
- operating feed control panel to transfer and grind product
- monitoring and adjusting the grinding process and equipment operation to achieve required outcomes, including running adjustments to hammer mills and roller mills
- addressing routine processing 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:

- purpose and basic principles of the grinding process, including the characteristics of materials that can be reduced to a suitable form for product, including stock feed
- basic operating principles of equipment used to operate the grinding process, including:
 - main equipment components
 - bulk materials transfer systems and equipment
 - dust collection equipment
 - grinding equipment operating capacities and applications
 - the purpose and location of magnets, sensors and related feedback instrumentation
- services required for the grinding process, and action to take if services are not available
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- the flow of the grinding process and the effect of product output on downstream processes
- quality characteristics and uses of ground product

- effect of the grinding process on the end product
- effect of raw material characteristics on grinding process performance
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- good manufacturing practices (GMP) relevant to work task
- typical equipment faults related to the grinding process, and related causes, including signs and symptoms of faulty equipment, and early warning signs of potential problems
- techniques used to monitor the production 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/cross-contamination and food safety risks associated with the grinding process, and related control measures
- common causes of variation for the grinding process, and corrective action required
- health and safety hazards and controls related to the grinding process, including:
 - the risk of dust explosion
 - an understanding of the limitations of protective clothing and equipment relevant to the work process
- 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 grinding process
- 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
- cleaning and sanitisation procedures required for equipment
- recording procedures to track 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:
 - personal protective clothing
 - grinding equipment and related services
 - product for grinding
 - cleaning materials and equipment
- specifications:

- work procedures, including advice on safe work practices, food safety, quality and environmental requirements, stock flow systems, production schedules, batch/recipe instructions
- production schedule/batch specifications, control points and processing parameters
- information on equipment capacity 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>