



Australian Government

FBPOPR2085 Operate a grinding process

Release: 1

FBPOPR2085 Operate a grinding 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 set up, operate, adjust and shut down a grinding process.

This unit applies to individuals who work under general supervision and exercise limited autonomy in a food processing environment. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of a grinding process and associated equipment.

All work must be carried out to comply with workplace procedures according to 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 work in grinding processing area	1.1 Confirm work instructions and clarify where required 1.2 Confirm materials are available to meet product specification 1.3 Identify and confirm cleaning requirements and equipment status

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	according to health, safety and food safety requirements 1.4 Wear appropriate personal protective clothing and ensure correct fit
2. Prepare the grinding equipment and process for operation	2.1 Fit and adjust machine components and related attachments to meet operating requirements 2.2 Enter processing and operating parameters as required to meet safety and production requirements 2.3 Carry out pre-start checks according to workplace health and safety and operating procedures
3. Operate and monitor equipment	3.1 Start, operate and monitor the grinding process for variation in operating conditions 3.2 Monitor the process to confirm that specifications are met 3.3 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.4 Follow and apply workplace housekeeping procedures, and dispose of waste according to environmental requirements
4. Shut down the grinding process	4.1 Identify the appropriate shutdown procedure 4.2 Shut down the process according to health and safety and operating procedures 4.3 Identify and report maintenance requirements according to workplace procedures 4.4 Maintain workplace records according to workplace procedures

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	- Interpret workplace and standard operating procedures relevant to job role - Interpret production requirements

Skill	Description
Writing	Record operating, routine maintenance and shutdown information using digital and/or paper-based formats
Numeracy	- Read and interpret gauges and scales - Monitor supply and flow of materials to and from the process

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2085 Operate a grinding process	FBPOPR2038 Operate a grinding 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 FBPOPR2085 Operate a grinding process

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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

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