



Australian Government

Assessment Requirements for FBPOPR2087 Operate a mixing or blending and cooking process

Release: 1

Assessment Requirements for FBPOPR2087 Operate a mixing or blending and cooking 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 mixing or blending and cooking process to produce at least one batch of product to specification, including:

- applying food safety practices
- following safe work procedures
- monitoring control points and conducting inspections to confirm process remains within specification, including:
 - time and temperature
 - agitation settings
 - weights
 - flow rates
 - flow diversion
 - characteristics of the mix, including colour, viscosity, density and consistency
 - characteristics of the cooked product
- 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 preparing mixes and blends, including the characteristics and basic function of ingredients and additives used, method and sequence of ingredient addition required to achieve required blend characteristics and, where relevant, the purpose of conditioning, maturation or holding stages required prior to further processing of the mix
- the flow of the mixing or blending and cooking process, and the effect of product output on downstream processes

- basic operating principles of equipment used in the mixing/blending and cooking process, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - the purpose and location of sensors and related feedback instrumentation
 - calibration schedules for scales and related weighing/measuring equipment
- services required for the mixing/blending and cooking process, and action to take if services are not available
- quality characteristics and conditioning required of ingredients used, and their role in the product, including reconstituting dry ingredients and bringing ingredients to a required temperature
- effect of ingredient quality/condition on the process, including variables, including temperature, viscosity/texture, microbial load and acidity quality
- heat treatment/cooking requirements for low and/or high acid foods as appropriate to production requirements
- stages and changes that occur during the blending and heat treatment/cooking stages
- quality requirements of the cooked product, including chemical, textural and flavour profiles
- relationship between time and temperature in the cooking process
- 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
- common causes of variation in the mixing/blending and cooking process, and corrective action required
- contamination/cross-contamination and food safety issues associated with mixing and blending, and related control measures
- common microbiological, physical, chemical and allergen hazards related to the foods handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- health and safety hazards and controls relevant to the mixing/blending and cooking 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 mixing/blending and cooking 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
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment

- cleaning and sanitisation procedures required for mixing/blending and cooking equipment
- recording procedures to ensure 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:
 - mixing/blending and cooking equipment and related services
 - ingredients to be cooked
 - personal protective clothing
 - 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/recipe specifications, control points and operating parameters
 - 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>