



Australian Government

Assessment Requirements for FBPOPR2093 Operate an automated cutting 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 an automated cutting process to cut at least one batch of product, to meet specifications, including:

- applying safe work procedures
- following food safety procedures
- conducting pre-start checks, including:
 - inspecting equipment condition to identify blade sharpness and other signs of wear
 - selecting appropriate settings and/or related parameters for product
 - cancelling isolation or lock-outs
 - confirming that equipment is clean and correctly configured for cutting process requirements
 - positioning sensors and controls correctly
 - ensuring any scheduled maintenance has been carried out
 - confirming that all safety guards are in place, and operational and running
 - trialling cut to confirm accuracy/positioning where required
- 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 automated cutting process
- basic operating principles of equipment required to operate an automated cutting process, including:
 - main equipment components
 - status and purpose of guards

- equipment operating capacities and applications
- purpose and location of sensors and related feedback instrumentation
- the flow of the automated cutting process and the effect of outputs on downstream processes
- quality characteristics to be achieved by the automated cutting process, including quality specifications and ability to assess cut quality and determine any required adjustments
- 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
- methods used to monitor the automated cutting process, including inspecting the quality of cuts
- inspection or test points (control points) in the automated cutting process and the related procedures and recording requirements
- contamination/cross-contamination and food safety risks associated with the automated cutting process, and related control measures
- common causes of variation, and corrective action required when operating an automated cutting process
- health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- requirements of different shutdowns as appropriate to the automated cutting 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 for an automated cutting process
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the automated cutting 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 automated cutting 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
 - automated cutting equipment and related services
 - product to be cut

- cleaning procedures, 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 processing 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>