



Australian Government

Assessment Requirements for FBPOPR2097 Operate a depositing 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 depositing process to deposit at least one batch of product to meet specifications, including:

- applying food safety procedures to work practices
- following safe work procedures
- monitoring control points and conducting inspections to confirm the process remains within specification, including:
 - maintaining supply of materials for depositing
 - controlling weights
 - checking dimensions and positioning of deposited material
 - visually inspecting to identify faults, including unacceptable placement
 - checking pump stroke settings
 - checking line speed
- 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 depositing process, including product preparation and conditioning requirements and product depositing
- basic operating principles of equipment used in the depositing 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

- services required and action to take if services are not available
- the flow of the depositing process and the effect of outputs on downstream processes
- quality requirements of materials for depositing, and the effect of variation on depositing process performance and outputs
- quality characteristics required of outputs from the depositing process
- operating requirements and parameters of the depositing process, and corrective action required where operation is outside specified operating parameters
- scope to adjust for weight variation within workplace quality 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 depositing process, including inspecting, measuring and testing 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 depositing process, and related control measures
- common causes of variation in the operation of the depositing process, and corrective action required
- health and safety hazards and controls relevant to the operation of the depositing process
- requirements of different shutdowns as appropriate to the depositing 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 depositing process
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the depositing 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 sanitising procedures required for depositing 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:
 - personal protective clothing and equipment
 - depositing equipment and related services
 - product to be deposited

- 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
 - recipe/batch specifications, control points and processing parameters
 - documentation and 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>