



Australian Government

FBPOPR3012 Operate and monitor a drying process

Release: 1

FBPOPR3012 Operate and monitor a drying 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 drying process.

This unit applies to individuals who work 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 drying 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 the drying process for operation	1.1 Confirm materials are available to meet processing requirements 1.2 Identify and confirm cleaning and maintenance requirements and status according to health, safety and food safety requirements 1.3 Enter processing and operating parameters as required to meet

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	safety and production requirements 1.4 Carry out pre-start checks according to workplace health and safety and operating procedures
2. Operate and monitor the equipment	2.1 Start, operate and monitor the process for variation in operating conditions 2.2 Monitor the process to confirm that specifications are met 2.3 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 2.4 Follow and apply workplace housekeeping and environmental procedures
3. Shut down the drying process	3.1 Identify the appropriate shutdown procedure 3.2 Shut down the process according to safe work procedures 3.3 Identify and report maintenance requirements according to workplace procedures 3.4 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 work task - Interpret production requirements
Writing	Record processing data using digital and/or paper-based formats
Numeracy	- Monitor and interpret production and process control indicators and data, including temperature (°C), weight (g, kg), time, speed, pressure, moisture - 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
FBPOPR3012 Operate and monitor a drying process	FBPOPR2042 Operate a drying process	Unit code and title updated to match complexity of task 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 FBPOPR3012 Operate and monitor a drying 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 drying process to dry at least one batch of food product to specification, including:

- applying safe work procedures
- conducting pre-start checks, including:
 - inspecting equipment condition, including checking belts, chains, screens, seals and valves, and filters, to identify any signs of wear
 - selecting appropriate settings and/or related parameters
 - cancelling isolation or lock-outs as required
 - confirming that equipment is clean and correctly configured for processing requirements
 - positioning sensors and controls correctly
 - ensuring any scheduled maintenance has been carried out
 - confirming that all safety guards are in place and operational
- monitoring control points and conducting inspections as required to confirm process remains within specification, including:
 - temperatures
 - moisture content
 - air flow
 - throughput
 - time/speed
 - pressure/vacuum
 - product characteristics
- taking corrective action in response to typical faults and inconsistencies.

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:

- the purpose and basic principles of the drying process, including the stages that occur during the drying process and the effect on product structure of each stage
- basic operating principles of equipment used in the drying 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 to operate the drying process, and action to take if services are not available
- quality characteristics to be achieved by the drying process
- materials preparation requirements, and the effect of variation on the process
- the flow of the drying process and the effect of outputs on downstream processes
- operating requirements and parameters of the drying process, and corrective action required where operation is outside specified operating parameters
- typical equipment faults related to the operation of the drying process, and related causes, including:
 - signs and symptoms of faulty equipment
 - early warning signs of potential problems
- methods used to monitor the drying 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
- good manufacturing practices (GMP) relevant to work task
- contamination/cross-contamination and food safety risks associated with the process, and related control measures
- common causes of variation, including air temperature, air velocity, humidity and pressure, and corrective actions required if these are out-of-specification
- health and safety hazards and controls, including limitations of protective clothing and equipment relevant to the operation of the drying 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 drying process
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the drying 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 drying 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 or beverage processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - drying equipment and related services
 - product to be dried
 - 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 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

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