



Australian Government

Assessment Requirements for FBPOPR3016 Operate and monitor a separation 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 and monitored separation equipment to process at least one batch of product to specification, including:

- applying safe work procedures
- following food safety procedures
- monitoring control points and conducting inspections as required to confirm process remains within specification, including:
 - separation speed
 - solids in in-feed and out-feed streams
 - flow rates
 - time/temperatures
 - pressures
 - air/water/oil levels
 - condition of seals and valves
 - discharge/desludging
- 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:

- purpose and basic principles of the separation process, including stages and changes that occur during the separation process
- basic operating principles of equipment for the separation process, including:
 - safety hazards associated with separation equipment and the implications of interchanging parts/incorrect bowl balance

- 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 for operation of separation equipment used in the workplace
- the flow of the separation process and the effect of product output on downstream processes
- impact of in-feed quality and concentration levels on the separation process
- quality characteristics and uses of separation process outputs
- methods used to monitor the separation process, including inspecting, measuring and testing in-feed and out-feed solids, and other tests as required by the process
- good manufacturing practices (GMP) relevant to work task
- inspection or test points (control points) in the separation process and the related procedures and recording requirements, including use of refractometers, Baume tests and spin tests to measure solids
- 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, and corrective action required, including how variation in temperature and solids affects the process
- contamination/cross-contamination, spoilage and other food safety risks associated with separation, and related control measures
- health and safety hazards and controls, including 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 operating the separation process
- cleaning and sanitisation procedures required for operating the separation process
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the operation of the separation process, including handling of effluent
- basic operating principles of process control where relevant, including the relationship between control panels and systems and the physical 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:
 - personal protective clothing and equipment
 - separation equipment and related services
 - product for separating
 - sampling schedules and test procedures and equipment as required
 - 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 and 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>