



Australian Government

Assessment Requirements for FBPOPR3023 Operate and monitor an evaporation 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 evaporation process to produce at least one batch of product to meet specifications, including:

- applying safe work procedures
- following food safety procedures
- monitoring control points and conducting inspections as required to confirm process remains within specification, including:
 - temperatures
 - vacuum
 - motor amperage
 - condensate flow
 - steam flow and pressure
 - throughput
 - time/speed
 - evaporated 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:

- purpose and basic principles of evaporation, including:
 - an understanding of the principles of steam
 - the relationship between boiling point and pressure as applied to evaporation
 - the changes that occur to product as it moves through the evaporation process
- basic operating principles of evaporation equipment, including:

- main equipment components
- status and purpose of guards
- equipment operating capacities and applications
- the purpose and location of sensors and related feedback instrumentation
- quality characteristics to be achieved by the evaporation process
- the flow of the evaporation process and the effect of product output on downstream processes
- quality requirements of materials and the effect of variation on process performance
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- good manufacturing practices (GMP) relevant to work task
- typical equipment faults and related causes, including signs and symptoms of faulty equipment, and early warning signs of potential problems
- techniques used to monitor the evaporation process, including inspecting, measuring and testing
- 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 process, and related control measures relevant to the evaporation process
- common causes of variation, and corrective action required
- health and safety hazards and controls relevant to the evaporation 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
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the evaporation 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 for evaporation 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:
 - evaporation equipment and related services
 - personal protective clothing and equipment

- materials to be evaporated
- sampling schedules and test procedures and equipment
- 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 instructions
 - 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>