



Australian Government

Assessment Requirements for FBPPBK2006

Operate a griddle production 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 1.0.

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 set up, operated, adjusted and shut down a griddle production process for different products on at least three occasions, including:

- confirming processing requirements and availability, condition and quantities of materials, services and ingredients
- safely conducting pre-start checks according to workplace requirements
- safely starting, operating, monitoring and adjusting process equipment to achieve required outcomes
- using process control systems according to workplace procedures
- taking corrective action in response to out-of-specification results in line with own role and responsibilities
- completing workplace records
- applying environmental and food safety policies and procedures to work practices.

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 griddle product manufacturing
- type and purpose of griddle equipment, including:
 - weighing equipment
 - mixing equipment
 - depositing equipment
 - cooking equipment
 - cooling fans and tunnels
 - extraction fans
 - conveyors

- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - purpose and location of sensors and related feedback instrumentation
- procedures, including:
 - inspecting equipment condition to identify any signs of wear
 - selecting appropriate settings and/or related parameters
 - cancelling isolation and lock outs
 - confirming equipment is clean and correctly configured for processing requirements
 - positioning sensors and controls correctly
 - ensuring any scheduled maintenance has been carried out
 - confirming all safety guards are in place and operational
- typical equipment faults and related causes, including signs and symptoms of faulty equipment, loss of power, and early warning signs of potential problems
- procedures for monitoring production, including:
 - materials transfer prior to commencing mixing
 - mixing parameters including water temperature, sequence of ingredient addition, mixing times and mix consistency
 - depositing parameters to achieve product size and weight
 - monitoring mixture levels in hopper and alignment of deposited mixture
 - griddle line equipment, including temperature of cooking surface, the size, shape and colour of product, and moisture content of product
 - cooling equipment and time
- typical griddle ingredients, including:
 - flour
 - water
 - eggs
 - sugar
 - yeast
 - flavourings
 - colourings
 - spices
- basic operating principles of process control, including the relationship between control panels and systems and griddle production equipment
- key features of the flow of the griddle production process and the effect of outputs on customer satisfaction and downstream processes
- quality requirements of materials and effect of variation on process performance
- quality characteristics to be achieved by griddle products
- griddle product manufacturing process specifications, procedures and operating parameters

- operating requirements and parameters and corrective action required where operation is outside specified operating parameters
- methods used to monitor the production process, including:
 - inspecting, measuring and testing processes
 - inspection and test points (control points) in the process
 - related procedures and recording requirements
- common causes of variation and corrective action required
- work health and safety hazards and controls relevant to the griddle product manufacturing process, including:
 - limitations of personal protective equipment
 - routine shut down procedures
 - emergency shut down procedures
 - 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 and food safety issues and controls relevant to the process, including:
 - waste and rework collection and handling procedures
 - contamination and food safety risks
 - cleaning and sanitation procedures.

Assessment Conditions

Assessment of this unit of competency must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and material:
 - personal protective clothing and equipment
 - griddle line and related equipment
 - ingredients to produce griddle products
 - documentation or technology for recording information
 - cleaning materials and equipment
- specifications:
 - work instructions, including control points and griddle production processing parameters
 - production schedule and recipe and batch specifications for griddle products
 - information on equipment capacity and operating parameters
 - workplace procedures for griddle production process
- timeframes:
 - according to work 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>