



Australian Government

FBPSS00007 Pasteuriser Operator Skill Set

Release 2

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Modification History

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Description

This skill set is designed to develop the knowledge and skills of pasteuriser operators so that work is carried out in accordance with company policies and procedures, regulatory/licensing requirements and legislative requirements for the operation of high temperature/short time (HTST) and ultra-high temperature (UHT) pasteurisation equipment.

Pathways Information

These units of competency provide credit towards a number of qualifications in the *FBP Food, Beverage and Pharmaceutical Training Package*, including:

- FBP20121 Certificate II in Food Processing
- FBP30121 Certificate III in Food Processing.

Licensing/Regulatory Information

No licensing or certification requirements apply to this skill set at the time of publication. However, legislative and regulatory requirements for food processing exist so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice.

Skill Set Requirements

- FBPOPR2088 Operate pumping equipment
- FBPOPR2094 Clean equipment in place
- FBPOPR3011 Operate a heat treatment process
- FBPOPR3016 Operate and monitor a separation process

Target Group

This skill set is for pasteuriser operators who work in the dairy industry.

Suggested words for Statement of Attainment

These competencies from the *FBP Food, Beverage and Pharmaceutical Training Package*, meet the requirements for pasteuriser operators who work in the food processing industry.