



Australian Government

Assessment Requirements for FBPSUG2010

Operate a juice clarification process

Release: 1

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Modification History

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

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 a juice clarification process in line with workplace contexts and demonstrated each of the following points at least once:

- checked availability of raw juice and services
- conducted pre-start checks on machinery used for clarification
- selected, fitted and used personal protective equipment (PPE)
- safely operated, monitored and adjusted the process from the juice tanks through to the clarifiers
- recorded process and production information
- taken corrective action in response to typical operating faults and product and process non-conformance
- conducted shift changeover procedure
- shut down the process in both automatic and manual modes and reported maintenance requirements.

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 principles of clarification, including heating, liming, juice degasification, saccharate and flocculant addition
- the flow of the process and the relationship to related processes, including the consequences of poor clarification on downstream processes
- equipment purpose and basic operating requirements of juice clarification equipment
- the effect of recycle streams on the clarification process
- the effect of faulty preparation of materials
- quality characteristics of raw juice and of clarified product

- the impact of dextran on sugar quality
- the function of the incubation tank and starch removal
- conditions that can cause deterioration in juice
- significance and method of monitoring control points within the process
- plant and equipment manufacturer's operating procedures
- key health and safety requirements when operating a juice clarification process in the workplace:
 - hazards and associated control measures
 - manual handling procedures
 - correct use of PPE
 - procedures for responding to emergency situations
 - lock-out and tag-out procedures
- procedures and responsibility for reporting problems associated with the juice clarification process
- environmental and waste handling requirements and procedures for the juice clarification process.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a sugar milling workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - PPE
 - juice clarification equipment and services as required
 - workplace information recording system
 - maintenance tools
- specifications:
 - workplace and operating procedures and related advice on equipment operation, including advice on safe work practices and environmental requirements
 - product and process specifications and operating parameters
 - sampling schedule 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 Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>