



Australian Government

Assessment Requirements for FBPSUG2013

Operate a pan station

Release: 1

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Modification History

Release	Comments
Release 1	This version released with 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 pan station in line with workplace contexts and demonstrated each of the following points at least once:

- conducted pre-start checks and confirmed equipment status and condition
- started up and operated equipment in both automatic and manual modes
- safely operated, monitored and adjusted the process and equipment operation
- added process additives as required by pan performance
- prepared magma and grain for high/low grade seed production
- prepared slurry for seed production
- controlled station throughput and A/B balance to meet factory throughput through pan scheduling
- conducted shift changeover procedure
- shut down and cleaned pans according to schedule or as indicated by equipment monitoring
- taken corrective action in response to typical operating faults and product and process non-conformance
- correctly recorded process and production information.

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 pan station operation, including the principles of crystallisation that may relate to operation of batch and continuous pans
- sugar industry quality standards for each brand of sugar
- factors that affect throughput and recovery, including the relationship between sugar pol and throughput; the balance between A, B and C pans and the effect of cane quality and boiling formula

- factors that affect flow of massecuite through the system
- the effects of massecuite quality on operations
- relationship between boiling point and pressure in the pans station
- equipment purpose and basic operating principles of pans station equipment, including vacuum pumps and condensers
- significance and method of monitoring control points within the process
- common causes of variation, and corrective action
- shutdown requirements:
 - shutdown sequence, including massecuite pumps and stock management
 - requirements of operational and long-term shutdowns
- key health and safety requirements when operating a panning process:
 - hazards and associated control measures
 - correct use of personal protective equipment (PPE)
 - lock-out and tag-out procedures
- environmental and waste handling requirements and procedures for operating a pan station.

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
 - pan station equipment
 - materials, including molasses and liquor
 - workplace information recording system
 - routine maintenance tools
- specifications:
 - workplace operating procedures and related advice on equipment operation, including advice on safe work practices and environmental requirements.

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>