



Australian Government

FBPSUG2013 Operate a pan station

Release: 1

FBPSUG2013 Operate a pan station

Modification History

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

Application

This unit of competency describes the skills and knowledge required to operate the panning process from the liquor and A/B molasses tanks to the high grade fugal distributor and low grade pan receiver.

The unit applies to individuals who work under supervision in the sugar milling industry.

All work must be carried out to comply with workplace procedures according to state/territory health and safety regulations, legislation and standards that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Sugar milling (SUG)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare the pan station for operation	1.1 Confirm liquor and molasses are available to meet production requirements 1.2 Confirm services are available and ready for operation 1.3 Check equipment in readiness for use according to operating specifications 1.4 Select, fit and use personal protective equipment according to

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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	workplace safety procedures 1.5 Set up the pan station to meet production requirements
2. Operate and monitor pan station	2.1 Start and operate the pan station process according to operating procedures 2.2 Monitor control points to confirm performance is maintained within specification 2.3 Ensure C sugar and C molasses meet specification 2.4 Monitor equipment to confirm operating condition 2.5 Identify, rectify or report process and equipment non-conformance according to workplace procedures
3. Hand over the pan station	3.1 Maintain workplace records according to workplace procedures 3.2 Carry out shift changeover according to workplace procedures 3.3 Ensure pan station operators are aware of system and related equipment status at completion of handover
4. Shut down the pan station	4.1 Identify the appropriate shutdown procedure for operational and long-term shutdown conditions 4.2 Shut down the system safely according to operating procedures 4.3 Prepare the system for storage in shutdown mode 4.4 Identify and report operational maintenance requirements

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	- Interpret production requirements, workplace and standard operating procedures relevant to job role - Interpret production requirements
Writing	Record maintenance, changeover and shutdown information in required format

Skill	Description
Numeracy	Interpret production and process control indicators and data
Navigate the world of work	- Follow workplace procedures applicable to own role and responsibilities - Understand main tasks, responsibilities and boundaries of own role
Interact with others	Apply communication practices and protocols relevant to own role
Get the work done	- Complete tasks in required sequence - Apply decision-making processes to respond to abnormal performance

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPSUG2013 Operate a pan station	FDFSUG213A Operate a pans station	Updated to meet Standards for Training Packages Title changed from 'pans' to 'pan'	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

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