



Australian Government

Department of Education, Employment and Workplace Relations

FDFDP2002A Operate a butter oil process

Revision Number: 1

FDFDP2002A Operate a butter oil process

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to set up, operate, monitor and shut down the components of a butter oil process. This process is also known as an anhydrous milk fat (AMF) process. This process is used for the preparation of butter oil from either cream or melted butter.
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Application of the Unit

Application of the unit	This unit has application in a dairy product production environment. It typically targets the production worker responsible for applying basic operating principles to the operation and monitoring of butter oil equipment and processes. When batch or product changeover procedures are part of this work process, the procedures should be used to customise the application of this unit. Where more detailed changeovers are carried out, FDFOP2011A Conduct routine maintenance, should be considered. Prerequisites for this unit are as follows: For a direct from cream process: • FDFOP2043A Operate an homogenisation process For a butter process: • FDFDP2001A Operate a butter churning process.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		
	FDFDP2001A	Operate a butter churning process OR
	FDFOP2043A	Operate an homogenisation process

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare the butter oil equipment and process for operation	1.1. Materials are confirmed and available to meet operating requirements 1.2. Cleaning and maintenance requirements and status are identified and confirmed 1.3. Processing/operating parameters are entered as required to meet safety and production requirements 1.4. Equipment performance is checked and adjusted as required 1.5. Pre-start checks are carried out as required by workplace requirements
2. Monitor the butter oil process operation	2.1. The process is started and operated according to workplace procedures 2.2. Equipment is monitored to identify variation in operating conditions 2.3. Variation in equipment operation is identified and maintenance requirements are reported according to workplace reporting requirements 2.4. Each stage of the process is monitored to confirm that specifications are met 2.5. Out-of-specification product/process outcomes are identified, rectified and/or reported to maintain the process within specification 2.6. The work area is maintained according to housekeeping standards 2.7. Work is conducted in accordance with environmental standards 2.8. Workplace records are maintained according to workplace recording requirements
3. Shut down the butter oil process	3.1. The appropriate shutdown procedure is identified 3.2. The process is shut down according to workplace procedures 3.3. Maintenance requirements are identified and reported according to workplace reporting requirements

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

Ability to:

- access workplace information to identify processing requirements
- select, fit and use personal protective clothing and/or equipment
- confirm supply of necessary materials and services, such as confirming that characteristics of in-feed (cream or butter) meet quality requirements
- conduct pre-start checks, such as inspecting equipment condition to identify any signs of wear, selecting appropriate settings and/or related parameters, cancelling isolation or lock outs as required, confirming that equipment is clean and correctly configured for processing requirements, positioning sensors and controls correctly, ensuring any scheduled maintenance has been carried out, and confirming that all safety guards are in place and operational
- start, operate, monitor and adjust process equipment to achieve required outcomes, such as monitoring control points and conducting inspections as required to confirm process remains within specification:
 - for the phase inversion stage, this typically includes monitoring colour
 - for the oil concentration stage, this typically includes monitoring oil transparency:
 - in a direct from cream process, it may involve checking homogeniser and centrifuge pressures, centrifuge operation and desludging
 - for a butter process, the centrifugal separator pressures, and desludging and heat exchanger temperatures are also monitored
 - for the neutralisation stage, this typically includes monitoring water flow and temperatures, ph and caustic concentration
 - for the polishing stage, this typically includes monitoring water temperatures and product appearance (e.g. clarity)
 - for the dehydration stage, this typically includes monitoring operation of the centrifuge to flash off remaining moisture in oil
- monitor supply and flow of materials to and from the process
- take corrective action in response to out-of-specification results
- respond to and/or report equipment failure within level of responsibility
- locate emergency stop functions on equipment
- follow isolation and lock out/tag out procedures as required to take process and related equipment off-line in preparation for cleaning and/or maintenance within level of responsibility
- complete workplace records as required
- maintain work area to meet housekeeping standards

REQUIRED SKILLS AND KNOWLEDGE

- use process control systems according to enterprise procedures
- demonstrate batch/product changeovers according to enterprise procedures (may not apply to some continuous operations)
- collect samples and conduct tests according to enterprise procedures
- conduct routine maintenance according to enterprise procedures
- clean and sanitise equipment according to enterprise procedures
- use oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce

Required knowledge

Knowledge of:

- purpose and basic principles of each stage in the process, including an understanding of the stages, process flow and phases produced
- basic operating principles of equipment, including the principles of centrifuges and principles of evaporation, main equipment components, status and purpose of guards, equipment operating capacities and applications and the purpose and location of sensors and related feedback instrumentation
- services required and action to take if services are not available
- the effect of outputs on downstream processes
- quality characteristics (fat content) to be achieved by the process
- quality requirements of in-feed materials (cream or butter) and the effect of variation in material quality on process performance
- operating requirements and parameters and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- methods used to monitor the production process, such as inspecting, measuring and testing as required by the process
- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination/food safety risks associated with the process and related control measures
- common causes of variation and corrective action required, such as how earlier stages in the process could contribute to cloudy product
- occupational health and safety (OHS) hazards and controls
- requirements of different shutdowns as appropriate to the process and workplace production requirements, including emergency and routine shutdowns and 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

REQUIRED SKILLS AND KNOWLEDGE

information

- environmental issues and controls relevant to the process, including waste/rework collection and handling procedures related to the process
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- product/process changeover procedures and responsibilities where relevant
- sampling and testing associated with process monitoring and control where relevant
- routine maintenance procedures where relevant
- cleaning and sanitation procedures where relevant

Evidence Guide

EVIDENCE GUIDE

The Evidence Guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment

Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Evidence of ability to:

- conduct pre-start checks on equipment used for butter oil process
- start, operate, monitor and adjust process to achieve required quality outcomes
- take corrective action in response to typical faults and inconsistencies
- complete workplace records as required
- apply safe work practices and identify OHS hazards and controls
- safely shut down process
- apply food safety procedures to work practices.

Context of and specific resources for assessment

Assessment must occur in a real or simulated workplace where the assessee has access to:

- personal protective clothing and equipment
- work procedures, including advice on safe work practices, food safety, quality and environmental requirements
- information on equipment capacity and operating parameters
- production schedule/batch instructions
- specifications, control points and processing parameters
- butter oil and related equipment and services
- cream or butter to be processed
- sampling schedules and test procedures and equipment as required
- documentation and recording requirements and procedures
- cleaning procedures, materials and equipment as

EVIDENCE GUIDE	
	required.
Method of assessment	This unit should be assessed together with core units and other units of competency relevant to the function or work role. Examples could be: • FDFOP2003A Clean equipment in place • FDFOP2004A Clean and sanitise equipment • FDFOP2011A Conduct routine maintenance • FDFOP2013A Apply sampling procedures • FDFOP2030A Operate a process control interface • MSL973001A Perform basic tests.
Guidance information for assessment	To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Policies and procedures	Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements
Legislative requirements	Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry include: - the Food Standards Code, including labelling, weights and measures legislation - legislation covering food safety, environmental management, OHS, anti-discrimination and equal opportunity
Workplace information	Workplace information may include: - standard operating procedures (SOPs) - specifications - production schedules and instructions - manufacturers' advice - standard forms and reports
Products	Products produced using this process include: - anhydrous milk fat (AMF) - anhydrous butteroil - butteroil Phase inversion produces butter milk which is typically evaporated and dried (this unit does not cover this activity)
Equipment	When producing butteroil from cream, typical equipment used for phase inversion includes: - heat exchangers - centrifugal separators - homogenisers

RANGE STATEMENT	
	Phase inversion when using butter requires: • a butter maker/churn Post-phase inversion equipment may include: • separators • dehydrators (vacuum vessel) • holding and balance tanks • heat exchangers
Production stages	Typical production stages include: • concentration • phase inversion (using an homogeniser when working direct from cream and a melting and holding stage if using butter) • final concentration • neutralisation • polishing • dehydration Fractionation and decholesterolisation may also be carried out
Shutdown procedures	Shutdown procedures may include: • cleaning (in some cases cleaning may be carried out by a dedicated cleaning crew)
Operation of equipment and processes	Operation of equipment and processes may require: • the use of process control panels and systems
Services	Services may need to be confirmed. These depend on the nature of the process. Typical examples include: • power • steam • water • vacuum • compressed and instrumentation air

Unit Sector(s)

Unit sector	Dairy processing
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		