



Australian Government

Department of Education, Employment and Workplace Relations

FDFGR2013A Blend and dispatch malt

Release: 1

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Modification History

New Unit.

Unit Descriptor

This unit covers the skills and knowledge required for operating commercial equipment associated with blending malted barley or wheat to specifications and dispatching wheat to customers.

Application of the Unit

This unit applies to operators in commercial malting plants who are responsible for blending malted barley or wheat and then dispatching the malt to customers. These operators are often known as maltsters. The skills covered by this unit are applied in accordance with enterprise procedures and to specifications determined by senior scientific or production management.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

There are no pre-requisite units for this competency standard.

Employability Skills Information

This unit contains employability skills.

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.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1 Blend malt to specification	1.1 Blend specification is obtained from management or other source 1.2 Availability of source malts and storage locations are confirmed 1.3 Blending equipment controls are set to achieve desired ratio and volume 1.4 Blended malt is transferred to storage
2 Dispatch malt	2.1 Customer order or other dispatch authority is obtained 2.2 Availability of order volume and blend of malt is confirmed 2.3 Availability of conveyor or dispatch transport is confirmed and positioned if required 2.4 Pre-delivery sampling and tests are conducted according to specifications 2.5 Malt for dispatch is screened and dispatched to transport 2.6 Record of dispatch is made according to procedures

Required Skills and Knowledge

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

Required skills include:

Ability to:

- identify blend specifications and seeks assistance and relevant approvals when required
- adjust blending equipment settings to achieve a variety of blend ratios and volumes
- operation of conveyors, loaders and other equipment in a manner suitable to mode of dispatch
- monitor control points
- identify OHS hazards and controls
- undertake required corrective actions specified in enterprise procedures in the event of variation to blend specifications and operating parameters
- comply with procedures and responsibilities for reporting problems
- comply with environmental procedures and controls
- follow waste handling requirements and procedures
- record required blend and dispatch data
- undertake routine maintenance procedures
- collect samples and conduct tests according to enterprise procedures
- maintain work area to meet housekeeping standards
- follow dust control 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 includes:

Knowledge of:

- common terms for malt types and blends
- malts used in the enterprise and their relationship to blends required by customers
- loading techniques for modes of dispatch used in the enterprise
- cleaning requirements associated with changeovers and types of shutdowns
- procedures for dealing with contingencies, breakdowns and other non standard events
- contamination avoidance procedures including
 - jewellery and loose objects in work area
 - security and access procedures to work areas
 - pest control procedures
- sampling and testing procedures where relevant
- cleaning and sanitation procedures where relevant

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: • access workplace information to identify blending requirements • access workplace information to identify malt dispatch requirements including malt type and amount, mode of transport, and screening and testing requirements • select, fit and use personal protective clothing and equipment • confirm equipment status and condition • set up, start and monitor grain transfer equipment • undertake required sampling and testing during blending and dispatch • monitor critical control points in work area • maintain workplace records.
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 and environmental requirements • malt of different types for blending • blending equipment • dispatch and malt transport equipment.
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

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.

Malt	The term malt includes malt intended for use in beer production, distilling malts, specialty malts such as crystal and roasted malts, and malt for food production.
Blend specification	Blend specification includes: • mix ratios • total volume of required malt.
Mode of dispatch includes:	Malt may be dispatched one or more modes of transport including: • road • rail • ship • conveyor to external customer's premises or silo.
Services	Services include power, gas, water, steam and compressed air.
Equipment	Includes equipment used for: • storage e.g. bins, hoppers or silos • on site grain transport and loading such as conveyors, blowers, chutes • weighing • metal detection • blending of malt.
Control points	Refers to the key points in a work process which must be monitored and controlled. This includes food safety, (critical), quality, and regulatory control points as well as inspection points. Monitoring may involve the use of production data such as performance control charts. Process operation and monitoring functions may be manual or involve the use of a process control system.
Equipment is monitored	Equipment monitoring includes ensuring that hygiene and sanitation standards are met, all safety guards are in place, and that equipment is operational. It may also include the calculation of materials to be dispatched and

	monitoring to ensure correct weight is delivered.
Workplace information may include:	Standard Operating Procedures (SOPs); specifications and production schedules Information systems may be print or screen based.

Unit Sector(s)

Grain processing.