

Modification history

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0.

FBPGPS2010	Operate a winterisation process
Application	<p>This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a winterisation process to remove waxes from partially refined oil.</p> <p>This unit applies to individuals who apply basic operating principles to the operation and monitoring of a winterisation process in an edible oils production environment.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Grocery and product supplies (GPS)

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 winterisation equipment and process for operation	1.1 Confirm materials are available according to operating requirements 1.2 Identify and confirm cleaning and maintenance requirements have been met 1.3 Fit and adjust machine components and related attachments according to operating requirements 1.4 Enter processing or operating parameters to meet safety and production requirements 1.5 Check and adjust equipment performance to ensure optimum performance 1.6 Conduct pre-start checks according to operator instructions
2. Operate and monitor the winterisation process	2.1 Start up and operate the winterisation process according to work health and safety and operating procedures 2.2 Monitor equipment to identify variation in operating conditions 2.3 Identify variation in equipment operation and report maintenance requirements 2.4 Confirm that specifications are met at each stage 2.5 Identify, rectify or report out-of-specification product and process outcomes according to production specifications 2.6 Maintain the work area according to workplace guidelines 2.7 Enter workplace records in required format
3. Shut down the winterisation process	3.1 Identify the appropriate shutdown procedure 3.2 Shut down the process safely according to operating procedures 3.3 Identify and report maintenance requirements

Foundation Skills	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Read and interpret standard operating procedures for the winterisation process
Writing	<ul style="list-style-type: none"> Complete records according to workplace guidelines on paper-based and electronic media
Numeracy	<ul style="list-style-type: none"> Monitor control points for temperature measurements, vacuum pressure, flow rates and tank levels
Navigate the world of work	<ul style="list-style-type: none"> Apply workplace procedures to own role and responsibilities Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and environmental care requirements Maintain a clean and hazard-free work area Maintain hygiene standards
Interact with others	<ul style="list-style-type: none"> Report operational and safety information to relevant personnel using required communication method
Get the work done	<ul style="list-style-type: none"> Solve routine problems according to workplace guidelines and using experience of past solutions

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGPS2010 Operate a winterisation process	FDFGPS2010A Operate a winterisation process	Updated to meet Standards for Training Packages	Equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
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TITLE	Assessment requirements for FBPGPS2010 Operate a winterisation process
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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that, on at least one occasion, the individual has:

- conducted pre-start checks on winterisation machinery and equipment
- started, operated, monitored and adjusted winterisation process equipment to remove waxes from partially refined oil to achieve required quality outcomes
- taken corrective action in response to typical faults and inconsistencies
- completed workplace records
- applied safe work practices and identified work health and safety hazards and controls
- safely shut down equipment
- applied food safety procedures to work practices.

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 basic principles of the winterisation process
- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - the purpose and location of sensors and related feedback instrumentation
- services required for a winterisation process and action to take if services are not available
- the flow of the winterisation process and the effect of outputs on downstream processes
- quality characteristics to be achieved by the winterisation process
- quality requirements of oil to be winterised and effect of variation on winterisation 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 winterisation process, including 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 and food safety risks associated with the winterisation process and related control measures
- common causes of variation and corrective action required
- work health and safety hazards and controls
- requirements of different shutdowns as appropriate to the winterisation process and workplace production requirements, including:
 - emergency and routine shutdowns
 - 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 information
- environmental issues and controls relevant to the winterisation process, including waste/rework collection and handling procedures related to the process
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- routine maintenance procedures for winterisation equipment
- cleaning and sanitation procedures for winterisation equipment.

Assessment Conditions

Assessment of skills must take place under the following conditions:

Assessment Conditions	
<ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • a workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • winterisation process and related equipment and services • deodorised oil and filter aid as required for winterisation • personal protective clothing and equipment • sampling schedules and test procedures and equipment • cleaning procedures, materials and equipment • specifications: <ul style="list-style-type: none"> • 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 • documentation and recording requirements and procedures • relationships: <ul style="list-style-type: none"> • interactions with team members and supervisors. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	

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