

Modification history

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

FBPGRA2001	Operate a liquid, mash or block stockfeed process
Application	<p>This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down process equipment used to produce liquid, mash or block stockfeed.</p> <p>The unit applies to plant operators involved in the production of liquid, mash and block stockfeeds for a variety of animal species and animal production requirements. Stockfeeds can be prepared as standard products or to particular customer specification.</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	Grain processing (GRA)

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 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 according to work health and safety and food safety procedures 1.3 Fit and adjust machine components and related attachments according to operating requirements and safety procedures 1.4 Select, fit and use personal protective equipment according to safety requirements 1.5 Enter processing or operating parameters to meet safety and production requirements 1.6 Check and adjust equipment performance to ensure optimum performance 1.7 Carry out pre-start checks according to operator instructions
2. Operate and monitor the liquid, mash or block stockfeed process	2.1 Start and operate the 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 Identify, rectify or report out-of-specification product or process outcomes 2.5 Maintain the work area according to work health and safety and food safety procedures 2.6 Maintain workplace records according to workplace procedures
3. Shut down the 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 according to workplace procedures

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 stockfeed orders and customer specification requirements
Writing	<ul style="list-style-type: none"> Record product information on paper-based and electronic media Record equipment failure on paper-based and electronic media
Numeracy	<ul style="list-style-type: none"> Use correct ratios when adding and mixing ingredients, micronutrients and additives Read and record temperature measurements
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 Ask questions to clarify understanding or seek further information
Interact with others	<ul style="list-style-type: none"> Use oral communication skills as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor Communicate and report operational and safety information to relevant personnel
Get the work done	<ul style="list-style-type: none"> Maintain a clean and hazard-free work area Maintain hygiene standards and wear required personal protective equipment Maintain quality specifications when producing different types of stockfeed Solve familiar and generally predictable problems within workplace guidelines, and using experience of past solutions

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGRA2001 Operate a liquid, mash or block stockfeed process	FDFGR2001A Operate a liquid, mash or block stockfeed 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 FBPGRA2001 Operate a liquid, mash or block stockfeed process
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that, on at least one occasion, the individual has:</p> <ul style="list-style-type: none"> • identified and interpreted production and customer requirements for mash, liquid or block stockfeed • selected, fitted and used personal protective equipment • conducted pre-start checks on machinery • started, operated and monitored production equipment to ensure consistency and quality of output • taken corrective action in response to typical faults and inconsistencies • added and mixed ingredients, micronutrients and additives as required • followed quality and contamination avoidance procedures • completed workplace records as required • 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	
<p>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:</p> <ul style="list-style-type: none"> • purpose and basic principles of each part of the process, including: <ul style="list-style-type: none"> • volumetric metering, mixing, steam conditioning, pouring, pressing, cooling, adding and mixing in micronutrient and other additives to achieve specified proportions • sequencing of production to minimise transference and cross-contamination • traceability procedures • basic operating principles of equipment, including: <ul style="list-style-type: none"> • 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 and action to take if services are not available • basic operating principles of process control, including the relationship between control panels and systems and the physical equipment • the flow of the stockfeed production process and the effect of outputs on downstream processes • quality characteristics and uses of finished stockfeed • effect of variation in inputs and services on process performance • operating requirements and parameters, and corrective action required where operation is outside specified operating parameters • the effect on final product of variation in variables, including: <ul style="list-style-type: none"> • oil and fat content • micronutrient and additive • consistency and appearance of mash, liquid or block stockfeed • retention time and temperatures for steam conditioning, including consequences of temperatures that are too high and too low on chemical composition • retention time and temperature for liquid addition • typical equipment faults and related causes, including: <ul style="list-style-type: none"> • signs and symptoms of faulty equipment • early warning signs of potential problems • methods used to monitor the mash, liquid or block feed 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 • common causes of variation and corrective action required • contamination risks and related controls 	

Knowledge Evidence
<ul style="list-style-type: none"> • work health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process • requirements of different shutdowns as appropriate to the process and workplace requirements, including: <ul style="list-style-type: none"> • emergency and routine shutdowns • procedures to follow in the event of a power outage • routine maintenance procedures • cleaning and sanitation procedures relevant for producing liquid, mash and block stock feed • 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 process, including waste/rework collection and handling procedures related to the process.

Assessment Conditions
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • a grain processing workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • personal protective equipment • stockfeed inputs and additives • specifications: <ul style="list-style-type: none"> • workplace procedures, including safe work practices, food safety, quality, and environmental requirements • stockfeed orders. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>

Links	<p>Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</p>
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