

Modification history

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

FBPGRA2003	Operate a grain conditioning process
Application	<p>This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a process to condition grain by adding water to create a moisture level required for the separation and reduction processes.</p> <p>This unit applies to individuals who work in a grain processing environment. It typically targets the production worker responsible for applying basic operating principles to the operation and monitoring of grain conditioning equipment and processes.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety legislation and 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 grain conditioning equipment and process for operation	1.1 Confirm materials are available according to operating requirements 1.2 Identify and ensure cleaning and maintenance requirements have been met 1.3 Select, fit and use personal protective equipment as required 1.4 Fit and adjust machine components and related attachments according to operating requirements 1.5 Enter processing or operating parameters to meet safety and production requirements 1.6 Check and adjust equipment to ensure optimum performance 1.7 Conduct pre-start checks according to operator instructions
2. Operate and monitor the grain conditioning 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 faults and inconsistencies in equipment operation and report maintenance requirements 2.4 Monitor the process to confirm that conditioned product meets grist moisture specifications 2.5 Store conditioned product according to food safety procedures 2.6 Identify, rectify or report out-of-specification product or process outcomes 2.7 Maintain the work area according to work health and safety and operating procedures 2.8 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 grain conditioning processing 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"> Calculate water addition to suit machine and wheat type
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 conditioning different types of grain 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
FBPGRA2003 Operate a grain conditioning process	FDFGR2003A Operate a grain conditioning 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 FBPGRA2003 Operate a grain conditioning 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"> • conducted pre-start checks on machinery used for grain conditioning • selected, fitted and used personal protective equipment • started, operated, monitored and adjusted process equipment to achieve required quality outcomes • taken corrective action in response to typical faults and inconsistencies • 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 the conditioning process • 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 • the flow of the conditioning process and the effect of outputs on downstream flour milling processes • quality characteristics to be achieved by the conditioning process • quality requirements of materials and effect of variation on conditioning process performance • types of grain and their qualities • microbiological considerations in conditioning grain • operating requirements and parameters and corrective action required where operation is outside specified operating parameters • 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 conditioning process, including inspecting, measuring and testing as required by the process • inspection or test points (control points) in the conditioning process and the related procedures and recording requirements • contamination and food safety risks associated with the conditioning process and related control measures, including potential risks associated with out-of-specification lying times of conditioned grain • common causes of variation and corrective action required • work health and safety hazards and controls • requirements of different shutdowns as appropriate to the conditioning process and workplace production requirements, including: <ul style="list-style-type: none"> • 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 conditioning process, including waste and 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 • routine maintenance procedures for operating a grain conditioning process • cleaning and sanitation procedures for operating a grain conditioning 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 clothing and equipment required to set up, operate and monitor grain conditioning equipment and processes • types of grain for conditioning • grain conditioning additives • sample workplace records • production schedule and batch instructions • conditioning process and related equipment and services • specifications: <ul style="list-style-type: none"> • grain conditioning orders • work procedures, including advice on safe work practices, food safety, quality and environmental requirements • information on equipment capacity and operating parameters. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4