

**Modification history**

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

FBPGRA2007	Operate a scratch and sizing process
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a separation process to ensure as little bran as possible is in the remaining endosperm.</p> <p>This unit applies to individuals who work in a stockfeed production environment. It typically targets the production worker responsible for applying basic operating principles to the operation and monitoring of scratch and sizing 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 that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	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 scratch and sizing 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 food safety requirements 1.3 Select, fit and use personal protective equipment 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 Carry out pre-start checks according to operator instructions
2. Operate and monitor the scratch and sizing 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 Confirm that specifications are met at each stage according to product specifications 2.5 Identify, rectify or report out-of-specification product and process outcomes according to workplace procedures 2.6 Maintain the work area according to work health and safety and operating procedures 2.7 Maintain workplace records according to workplace procedures
3. Shut down the scratch and sizing 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

<b>Foundation Skills</b>	
<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>	
<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Interpret directions for the safe operation of equipment</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Report equipment failure on paper-based and electronic media</li> <li>Record out-of-specification product on paper-based and electronic media</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Monitor supply and flow of materials to and from the scratch and sizing process</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Apply workplace procedures to own role and responsibilities</li> <li>Understand tasks and responsibilities required for performing own role in the workplace</li> <li>Ask questions to clarify understanding or seek further information</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Use oral communication skills as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor</li> <li>Communicate and report operational and safety information to relevant personnel</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Maintain a clean and hazard-free work area</li> <li>Maintain hygiene standards and wear required personal protective equipment</li> <li>Identify faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems</li> <li>Maintain quality requirements for the sanitisation and use of equipment</li> </ul>

<b>Unit Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPGRA2007 Operate a scratch and sizing process	FDFGR2007A Operate a scratch and sizing process	Updated to meet Standards for Training Packages	Equivalent unit

<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>
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<b>TITLE</b>	<b>Assessment requirements for FBPGRA2007 Operate a scratch and sizing process</b>
<b>Performance Evidence</b>	
<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"> <li>• conducted pre-start checks on machinery used for scratching and sizing</li> <li>• selected, fitted and used personal protective equipment</li> <li>• started, operated, monitored and adjusted process equipment to ensure as little bran as possible is in the remaining endosperm to achieve required quality outcomes</li> <li>• taken corrective action in response to typical faults and inconsistencies</li> <li>• completed workplace records</li> <li>• applied safe work practices and identified work health and safety hazards and controls</li> <li>• safely shut down equipment</li> <li>• applied food safety procedures to work practices.</li> </ul>	

<b>Knowledge Evidence</b>	
<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"> <li>• purpose and basic principles of the scratch and sizing process</li> <li>• basic operating principles of equipment, including: <ul style="list-style-type: none"> <li>• main equipment components</li> <li>• status and purpose of guards</li> <li>• equipment operating capacities and applications</li> <li>• the purpose and location of sensors and related feedback instrumentation</li> </ul> </li> <li>• services required and action to take if services are not available</li> <li>• the flow of the scratch and sizing process and the effect of outputs on downstream flour milling processes</li> <li>• quality characteristics to be achieved by the scratch and sizing process</li> <li>• quality requirements of materials and effect of variation on scratch and sizing process performance</li> <li>• operating requirements and parameters, and corrective action required when operation is outside specified operating parameters</li> <li>• typical equipment faults and related causes, including: <ul style="list-style-type: none"> <li>• signs and symptoms of faulty equipment</li> <li>• early warning signs of potential problems</li> </ul> </li> <li>• methods used to monitor the scratch and sizing production process, including inspecting, measuring and testing as required by the process</li> <li>• inspection or test points (control points) in the scratch and sizing process and the related procedures and recording requirements</li> <li>• contamination and food safety risks associated with the scratch and sizing process and related control measures</li> <li>• common causes of variation and corrective action required</li> <li>• work health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process</li> <li>• requirements of different shutdowns as appropriate to the scratch and sizing process and workplace production requirements, including: <ul style="list-style-type: none"> <li>• emergency and routine shutdowns</li> <li>• procedures to follow in the event of a power outage</li> </ul> </li> <li>• isolation, lock out and tag out procedures and responsibilities</li> <li>• procedures and responsibility for reporting production and performance information</li> <li>• environmental issues and controls relevant to the scratch and sizing process, including waste and rework collection and handling procedures related to the process</li> <li>• basic operating principles of process control, including the relationship between control panels and systems and the physical equipment</li> <li>• routine maintenance procedures for operating a scratch and sizing process</li> <li>• cleaning and sanitation procedures for operating a scratch and sizing process.</li> </ul>	

<b>Assessment Conditions</b>
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"><li>• physical conditions:<ul style="list-style-type: none"><li>• a grain processing workplace or an environment that accurately represents workplace conditions</li></ul></li><li>• resources, equipment and materials:<ul style="list-style-type: none"><li>• personal protective clothing and equipment required for a stockfeed production environment</li><li>• production schedule and batch instructions</li><li>• specifications, control points and processing parameters</li><li>• scratch and sizing process and related equipment and services</li><li>• stock required for the scratch and sizing process</li><li>• cleaning procedures, materials and equipment</li></ul></li><li>• specifications:<ul style="list-style-type: none"><li>• work procedures, including advice on safe work practices, food safety, quality and environmental requirements</li><li>• information on equipment capacity and operating parameters.</li></ul></li></ul> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>

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