

Modification history

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

FBPGRA3003	Lead flour milling shift operations
Application	<p>This unit of competency describes the skills and knowledge required to lead milling operations during a shift, including acting as a technical resource to other mill employees.</p> <p>This unit applies to a miller who is responsible for the flour mill operations during a shift and relates to the milling of all grains for flour and other milling processed food and non-food products.</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. Establish shift operating environment	1.1 Identify products and quantities to be produced by mill during shift 1.2 Identify from authorised suppliers, the supplier of grain used during shift and the varieties supplied 1.3 Apply required costing and control procedures to achieve set key performance indicators (KPIs) 1.4 Establish range of available equipment and any unique design or operating factors 1.5 Identify staffing and work organisation for shift 1.6 Identify any budget and/or budget operating procedures relevant for shift operations
2. Monitor quality during shift	2.1 Identify specifications for flour to be produced during shift 2.2 Identify performance indicators and production targets for mill and mill departments during shift 2.3 Supervise testing regime for mill during shift 2.4 Monitor performance against targets and indicators 2.5 Report non-conformances and take appropriate corrective actions
3. Set and supervise grain supply and intake procedures	3.1 Supervise grain receipt operations, including compliance with instructions for rejected deliveries 3.2 Set screening criteria and procedures for re-use of screenings 3.3 Set blending criteria for holding bins/silos
4. Set and supervise grain conditioning process and specifications	4.1 Specify and communicate grain cleaning requirements to operators 4.2 Set water volume for each grain batch 4.3 Set conditioning time per batch 4.4 Determine any blending and treatment criteria 4.5 Monitor tests and specifications for conditioned grain 4.6 Supervise transfer to storage or mill

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
5. Supervise production	5.1 Identify shift production targets 5.2 Obtain or determine recipes 5.3 Formulate and supervise preparation of grist 5.4 Supervise milling of individual grains 5.5 Set blending requirements, including any use of additions and adjuncts 5.6 Allocate production specifications for shift to departments 5.7 Ensure production records are kept 5.8 Monitor production against targets
6. Integrate maintenance schedule with shift operations	6.1 Identify shift preventative maintenance requirements from maintenance department and/or equipment suppliers 6.2 Supervise equipment monitoring and maintenance responsibilities for operators, maintenance department and other staff 6.3 Identify and approve timing for any regular maintenance activities that will disrupt production 6.4 Supervise breakdown notification and repair procedures
7. Implement risk management procedures	7.1 Supervise implementation of workplace health and safety and dust control procedures 7.2 Monitor Hazard Analysis and Critical Control Points (HACCP) procedures during shift 7.3 Monitor compliance with environmental and sustainability regulations and targets 7.4 Monitor operations against any required regulatory compliance, including required reporting procedures
8. Provide guidance to other mill employees	8.1 Monitor and maintain standard operating procedures (SOPs) 8.2 Supervise any required training for employees during shift operations 8.3 Ensure availability of reference materials 8.4 Implement communication and feedback mechanisms to and from employees

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"> Interpret food safety, food labelling and other regulations affecting flour mills
Writing	<ul style="list-style-type: none"> Record flour milling operations on paper-based and electronic media
Numeracy	<ul style="list-style-type: none"> Calculate water required to achieve target moisture content, extraction rates, protein loss for each grist, and milling gains/losses
Navigate the world of work	<ul style="list-style-type: none"> Interpret and follow regulatory requirements and seek clarification or other assistance when required Identify and describe own skills, knowledge and experience within context of job role Seek advice and feedback on current work performance
Interact with others	<ul style="list-style-type: none"> Liaise with other departments on flour product requirements Identify training needs of staff, where required Communicate production requirements and technical information to other employees Use effective communication skills to allocate tasks and provide feedback to team members Use appropriate vocabulary, including technical language directly relevant to role Recognise personal strengths and challenges associated with interacting with others in the workplace
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 across all flour milling operations in the workplace Identify routine problems and implement standard solutions as required

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGRA3003 Lead flour milling shift operations	FDFGR3003A Lead flour milling shift operations	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 FBPGRA3003 Lead flour milling shift operations
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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:

- interpreted production requirements and grain tests for desirable mill settings
- established shift operating environment, including required equipment, staffing and work organisation, and costing requirements
- monitored quality of shift operations, including identifying specifications for product to be produced, identifying performance indicators, supervising testing of product, monitoring performance and reporting non-conformances
- assisted employees with conduct and interpretation of grain and flour tests
- matched grain receipt, screening and storage processes to production requirements during shift
- prepared or supervised production of grist according to recipes
- set and managed milling and blending operations
- supervised dust control, HACCP and work health and safety procedures during shift operations
- identified equipment maintenance procedures.

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:

- differences in types of milling processes, including differences in milling of different grains, varieties and milling for flour or for semolina
- process and purpose of flour milling, including:
 - opening of grain to enable removal of endosperm
 - separation of bran
 - grinding of endosperm to flour, including sifting of ground stock to remove oversize endosperm particles, flour, or any bran and endosperm that has not been ground
 - kibbling
 - middlings and semolina process
- methods used to establish the most economic grist for a particular flour, including the balancing of flour specification, grain availability and cost of grain available
- financial impacts of mill performance/settings
- principles of preventative maintenance, including failure mode effects analysis (FMEA)
- food safety, food labelling and other regulations affecting flour mills
- grain varieties and specifications
- flour types and specifications
- food labelling regulations relevant to flour products
- HACCP principles and procedures
- dust control procedures
- work health and safety standards and requirements
- environmental regulations
- feedback techniques
- enterprise budget operating procedures.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment relevant to flour milling operations
 - break and reduction roll process and related equipment and services
 - conditioned grain suitable for the break and reduction roll process
 - sampling schedules, and test procedures and equipment
 - cleaning procedures, materials and equipment

Assessment Conditions
<ul style="list-style-type: none">• specifications:<ul style="list-style-type: none">• work procedures, including advice on safe work practices, food safety, quality and environmental requirements• equipment manuals, including operating parameters• specifications, control points and processing parameters• documentation and recording requirements and procedures. <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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