

## Modification history

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

FBPPBK2006	Operate a griddle production process
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a griddle production process.</p> <p>This unit applies to individuals who work in a production baking environment under general supervision with some accountability for their own work. This includes identifying and providing solutions to a limited range of predictable problems relating to the operation and monitoring of a griddle production process.</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>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Production baking (PBK)

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 griddle product manufacturing equipment and process for operation	1.1 Read or listen to work instructions from supervisor and clarify where needed 1.2 Identify work health and safety hazards and report to supervisor 1.3 Wear appropriate personal protective equipment and ensure correct fit 1.4 Confirm availability of materials to meet production requirements 1.5 Identify and confirm cleaning and maintenance requirements have been met 1.6 Fit machine components and related attachments and adjust to meet operating requirements 1.7 Select processing and operating parameters to meet safety and production requirements 1.8 Check and adjust equipment according to manufacturer instructions to ensure optimum performance 1.9 Carry out pre-start checks according to operator instructions
2. Operate and monitor the griddle product manufacturing process	2.1 Start the griddle product manufacturing process according to workplace procedures 2.2 Monitor equipment to identify variation in operating conditions and report variations in equipment operation 2.3 Monitor the process to confirm that product meets specifications 2.4 Identify, rectify and report out-of-specification product and process outcomes 2.5 Conduct work and maintain a clean and tidy work area according to workplace environmental guidelines
3. Shut down the process	3.1 Complete the process safely according to workplace procedures 3.2 Identify and report maintenance requirements 3.3 Maintain workplace records accurately 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 text in work instructions and production schedule and recognise workplace signage</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Interpret symbols and numbers to calibrate equipment and set process temperatures</li> <li>Use basic arithmetic to calculate quantities and weigh ingredients needed for production</li> </ul>
Oral communication	<ul style="list-style-type: none"> <li>Participate in verbal exchanges to ask questions and convey workplace information</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Recognise and follow workplace requirements, including safety, quality, food safety and environmental requirements, associated with own role and area of responsibility</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Follow accepted practices and protocols for reporting issues to supervisors</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Follow clearly defined instructions to plan and assemble resources and sequence tasks required to operate a griddle production process</li> <li>Monitor processes and control points, identify routine problems related to own work or role and initiate standard procedures to resolve</li> <li>Use key functions and follow routine procedures for using digital technology and automated 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>
FBPPBK2006 Operate a griddle production process	FDFBK2006A Operate a griddle production process	Updated to meet Standards for Training Packages Minor changes to performance criteria for clarity	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 FBPPBK2006 Operate a griddle production 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 the individual has set up, operated, adjusted and shut down a griddle production process for different products on at least three occasions, including:</p> <ul style="list-style-type: none"> <li>• confirming processing requirements and availability, condition and quantities of materials, services and ingredients</li> <li>• safely conducting pre-start checks according to workplace requirements</li> <li>• safely starting, operating, monitoring and adjusting process equipment to achieve required outcomes</li> <li>• using process control systems according to workplace procedures</li> <li>• taking corrective action in response to out-of-specification results in line with own role and responsibilities</li> <li>• completing workplace records</li> <li>• applying environmental and food safety policies and 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 griddle product manufacturing</li> <li>• type and purpose of griddle equipment, including: <ul style="list-style-type: none"> <li>• weighing equipment</li> <li>• mixing equipment</li> <li>• depositing equipment</li> <li>• cooking equipment</li> <li>• cooling fans and tunnels</li> <li>• extraction fans</li> <li>• conveyors</li> </ul> </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>• purpose and location of sensors and related feedback instrumentation</li> </ul> </li> <li>• procedures, including: <ul style="list-style-type: none"> <li>• inspecting equipment condition to identify any signs of wear</li> <li>• selecting appropriate settings and/or related parameters</li> <li>• cancelling isolation and lock outs</li> <li>• confirming equipment is clean and correctly configured for processing requirements</li> <li>• positioning sensors and controls correctly</li> <li>• ensuring any scheduled maintenance has been carried out</li> <li>• confirming all safety guards are in place and operational</li> </ul> </li> <li>• typical equipment faults and related causes, including signs and symptoms of faulty equipment, loss of power, and early warning signs of potential problems</li> <li>• procedures for monitoring production, including: <ul style="list-style-type: none"> <li>• materials transfer prior to commencing mixing</li> <li>• mixing parameters including water temperature, sequence of ingredient addition, mixing times and mix consistency</li> <li>• depositing parameters to achieve product size and weight</li> <li>• monitoring mixture levels in hopper and alignment of deposited mixture</li> <li>• griddle line equipment, including temperature of cooking surface, the size, shape and colour of product, and moisture content of product</li> <li>• cooling equipment and time</li> </ul> </li> <li>• typical griddle ingredients, including: <ul style="list-style-type: none"> <li>• flour</li> <li>• water</li> </ul> </li> </ul>	

<b>Knowledge Evidence</b>
<ul style="list-style-type: none"> <li>• eggs</li> <li>• sugar</li> <li>• yeast</li> <li>• flavourings</li> <li>• colourings</li> <li>• spices</li> <li>• basic operating principles of process control, including the relationship between control panels and systems and griddle production equipment</li> <li>• key features of the flow of the griddle production process and the effect of outputs on customer satisfaction and downstream processes</li> <li>• quality requirements of materials and effect of variation on process performance</li> <li>• quality characteristics to be achieved by griddle products</li> <li>• griddle product manufacturing process specifications, procedures and operating parameters</li> <li>• operating requirements and parameters and corrective action required where operation is outside specified operating parameters</li> <li>• methods used to monitor the production process, including:                             <ul style="list-style-type: none"> <li>• inspecting, measuring and testing processes</li> <li>• inspection and test points (control points) in the process</li> <li>• related procedures and recording requirements</li> </ul> </li> <li>• common causes of variation and corrective action required</li> <li>• work health and safety hazards and controls relevant to the griddle product manufacturing process, including:                             <ul style="list-style-type: none"> <li>• limitations of personal protective equipment</li> <li>• routine shut down procedures</li> <li>• emergency shut down procedures</li> <li>• procedures to follow in the event of a power outage</li> <li>• isolation, lock out and tag out procedures and responsibilities</li> </ul> </li> <li>• procedures and responsibility for reporting production and performance information</li> <li>• environmental and food safety issues and controls relevant to the process, including:                             <ul style="list-style-type: none"> <li>• waste and rework collection and handling procedures</li> <li>• contamination and food safety risks</li> <li>• cleaning and sanitation procedures.</li> </ul> </li> </ul>

<b>Assessment Conditions</b>
<p>Assessment of this unit of competency 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 workplace or an environment that accurately represents workplace conditions</li> </ul> </li> <li>• resources, equipment and material:                             <ul style="list-style-type: none"> <li>• personal protective clothing and equipment</li> <li>• griddle line and related equipment</li> <li>• ingredients to produce griddle products</li> <li>• documentation or technology for recording information</li> <li>• cleaning materials and equipment</li> </ul> </li> <li>• specifications:                             <ul style="list-style-type: none"> <li>• work instructions, including control points and griddle production processing parameters</li> <li>• production schedule and recipe and batch specifications for griddle products</li> <li>• information on equipment capacity and operating parameters</li> <li>• workplace procedures for griddle production process</li> </ul> </li> <li>• timeframes:                             <ul style="list-style-type: none"> <li>• according to work requirements.</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>

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