

**Modification history**

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 5.0

FBPCON3XX7	Operate and monitor a panning process
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to set up, operate, monitor, adjust and shut down a panning process to coat tablets and/or centres with a hard or soft coating that is sometimes polished.</p> <p>This unit applies to individuals who work as production workers and are responsible for the operation and monitoring of panning equipment in a confectionery production environment.</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>	Confectionery (CON)

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 panning equipment and process for operation	1.1 Confirm materials are available for product specification 1.2 Identify safety requirements and wear appropriate personal protective equipment and clothing ensuring correct fit 1.3 Identify food safety requirements for the task and product 1.4 Select and prepare centres and coating according to batch or recipe instructions 1.5 Identify and confirm cleaning and maintenance requirements 1.6 Prepare the panning process to meet safety and production requirements 1.7 Check and adjust equipment performance according to operating parameters 1.8 Carry out pre-start checks according to operating procedures
2. Operate and monitor the panning process	2.1 Start and operate the panning process safely according to operating instructions and safety procedures 2.2 Monitor equipment to identify variation in operating conditions 2.3 Adjust equipment operations to ensure product meets specification 2.4 Take samples and confirm that specifications for coating and conditioning are met at each stage 2.5 Identify, adjust or report out-of-specification product or process outcomes according to workplace procedures 2.6 Maintain the work area according to workplace procedures 2.7 Maintain workplace records according to workplace procedures
3. Shut down the panning process	3.1 Identify the appropriate shutdown procedure according to operating instructions 3.2 Shut down the process safely according to shutdown 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 information in recipes, equipment operational instructions and workplace procedures</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Accurately enter operational data into production equipment</li> <li>Complete processing records using electronic, digital and/or paper-based formats</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Read and interpret equipment gauges and scales</li> <li>Apply basic calculations to quantities in recipes for production volume and equipment</li> <li>Measure parameters for coating</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>
FBPCON3XX7 Operate and monitor a panning process	FBPCON2007 Operate a panning process	Unit code and title updated to better match complexity of task  Minor changes to Performance Criteria for clarity  Foundation skills refined  Performance Evidence clarified  Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent unit

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

<b>TITLE</b>	<b>Assessment requirements for FBPCON3XX7 Operate and monitor a panning process</b>
<b>Performance Evidence</b>	
<p>An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.</p> <p>There must be evidence that the individual has operated a panning process to produce a batch of hard or soft coated confectionary, to meet product specifications, including:</p> <ul style="list-style-type: none"> <li>• applying food safety procedures to work practices</li> <li>• following safe work procedures</li> <li>• taking corrective action in response to typical faults and inconsistencies.</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 principles of the panning process, including centre preparation and conditioning procedures and requirements, coating preparation and the stages in the panning 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, including heat and air, and action to take if services are not available</li> <li>• the flow of the panning process and the effect of outputs on downstream processes</li> <li>• coatings typically used for panning, including glucose, starch and chocolate</li> <li>• conditioning requirements for centres and coatings</li> <li>• quality characteristics of centres and coatings for use in the panning process and the effect of variation on panning process performance and outputs</li> <li>• quality characteristics to be achieved by the process</li> <li>• operating requirements and parameters and corrective action required where operation is outside specified operating parameters</li> <li>• typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems</li> <li>• methods used to monitor the panning process, including inspecting, measuring and testing as required by the process</li> <li>• good manufacturing practices (GMP) relevant to work task</li> <li>• inspection or test points (control points) in the process and the related procedures and recording requirements</li> <li>• food safety/contamination risks associated with the process and related control measures</li> <li>• common causes of variation and corrective action required</li> <li>• health and safety hazards and controls</li> <li>• requirements of different shutdowns as appropriate to the panning process and workplace production requirements, including emergency and routine shutdowns and procedures to follow in the event of a power outage</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 panning 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>• cleaning and sanitation procedures relevant to the panning process</li> <li>• procedures to record traceability of product.</li> </ul>	

<b>Assessment Conditions</b>
Assessment of skills must take place under the following conditions:

<b>Assessment Conditions</b>	
<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 materials:<ul style="list-style-type: none"><li>• personal protective clothing and equipment</li><li>• panning equipment</li><li>• ingredients used in the panning process</li><li>• sampling schedules and test procedures and equipment</li><li>• cleaning materials and equipment</li></ul></li><li>• specifications:<ul style="list-style-type: none"><li>• granulation and compression work procedures, including advice on safe work practices, food safety, quality and environmental requirements</li><li>• information on panning equipment capacity and operating parameters</li><li>• recipe/batch specifications, control points and processing parameters</li><li>• documentation and recording requirements and procedures.</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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