

Modification history

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

FBPGRA3XX4	Receive and handle grain in a storage area
Application	<p>This unit of competency describes the skills and knowledge required to receive grain, handle grain in a storage area which may be a confined space, taking samples, testing samples, segregating and moving grain in a manner that minimises dust and exposure to pests.</p> <p>This unit applies to individuals who work in a grain processing environment for human or stock consumption. It typically targets the production worker responsible for applying basic operating principles to the receipt and storage of grain in permanent or temporary storage facilities.</p> <p>Note: This unit does not cover work in confined spaces.</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>
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. Receive grain from supplier	1.1 Compare order details to details on delivery docket 1.2 Check vendor declaration to ensure grain meets specifications of order 1.3 Carry out visual inspection to ensure delivery meets order requirements
2. Sample and test grain	2.1 Select, fit and use personal protective clothing and equipment according to health and safety and food safety requirements 2.2 Take representative samples of grain for testing according to workplace procedures and food safety requirements 2.3 Conduct basic tests to check properties of incoming grain 2.4 Confirm raw materials meet processing requirements or take action to respond to out of specification materials 2.5 Record delivery of raw materials, in line with workplace procedures 2.6 Prepare grain samples for dispatch, including labelling and packaging according to food safety and workplace requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
3. Move grain into and out of storage	3.1 Identify grain for handling and storage according to food safety and workplace requirements 3.2 Select appropriate silo types and handling equipment for various grains in relation to their storage characteristics and flow properties 3.3 Conduct pre-start checks on machinery and equipment used for grain storage and transfers 3.4 Start, operate, monitor and adjust storage and transfer equipment 3.5 Segregate grain according to type, variety and quality characteristics and keep workplace and traceability records 3.6 Take steps to minimise pest infestation according to health and safety and food safety requirements 3.7 Move grain safely into and out of storage according to health and safety and food safety requirements 3.8 Implement suitable measures to minimise the effect of desiccant dusts on the flow properties of grain 3.9 Check grain regularly during movement for contamination according to health and safety and food safety requirements 3.10 Clean storage and handling equipment thoroughly after emptying according to food safety requirements 3.11 Maintain workplace records including traceability and biosecurity records, 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"> • Interpret grain order details • Interpret storage requirements • Interpret directions for the safe operation of equipment
Writing	<ul style="list-style-type: none"> • Record out-of-specification results • Complete processing records using electronic, digital and/or paper-based formats
Numeracy	<ul style="list-style-type: none"> • Estimate and measure weight, volume and space requirements (kg, T, m³) • Read and interpret gauges and scales, including temperature • Determine equipment capacity and operating parameters

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGRA3XX4 Receive and handle grain in a storage area	FBPGRA2010 Handle grain in a storage area	Unit title and code updated to better match work task Element 1 added Minor changes to existing Performance Criteria to clarify intent Foundation skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
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TITLE	Assessment requirements for FBPGRA3XX4 Receive and handle grain in a storage area
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 the individual has received, handled and moved at least one batch of delivered grain, to meet product order and storage requirements, including:</p> <ul style="list-style-type: none"> • applying safe work practices • applying food safety procedures to work practices • recognising different grain types and varieties (relevant to site operations) • taking corrective action in response to pests, contamination or inconsistencies with storage conditions. 	

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"> • grain hygiene and sealing requirements • grain varieties and types • vendor declaration, organic certification etc. • basic tests typically carried out on grain including chemical properties, protein quality, moisture, mixture and screenings, infestation, chemical residue • segregation requirements to maintain integrity and quality of grain • flow of grain in storage area from receipt to dispatch • typical storage equipment faults and related causes, including: <ul style="list-style-type: none"> • signs and symptoms of faulty equipment • early warning signs of potential problems • contamination/cross contamination and food safety risks associated with the grain storage process and related control measures • health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process • requirements of different shutdowns as appropriate to the grain storage process and workplace 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 • environmental issues and controls relevant to the grain storage process • basic operating principles of process control, including the relationship between control panels and systems and the physical equipment • cleaning and sanitation procedures for storage area and grain handling equipment • procedures to track traceability of product • procedures to ensure biosecurity requirements are met. 	

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 handle grain in a storage area • grain storage and transfer equipment and services • grain to be received and stored • specifications: <ul style="list-style-type: none"> • work procedures, including advice on safe work practices, food safety, quality and environmental requirements • storage and transfer instructions. 	

Assessment Conditions	
Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.	
Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4

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