Modification history

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

| FBPGRA3XX6 | Operate and monitor a scalping and grading process |
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| Application | This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a production process for the separation of the break stock (chop) into appropriate flows to the next break, purifiers and sizing rolls. |
| | This unit applies to individuals who work in a grain processing environment. It typically targets the production worker responsible for applying basic operating principles to the operation and monitoring of equipment and processes used for scalping and grading stock. |
| | 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. |
| | No occupational licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Grain processing (GRA) |

| Elements | Performance Criteria | | |
|---|--|--|--|
| Elements describe the | Performance criteria describe the performance needed to demonstrate | | |
| essential outcomes. | achievement of the element. | | |
| 1. Prepare the scalping and grading equipment and | 1.1 Confirm materials are available to meet specification requirements1.2 Select, fit and use personal protective equipment | | |
| process for operation | 1.3 Identify and confirm cleaning and maintenance requirements have been | | |
| | met according to health, safety and food safety requirements 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 Carry out pre-start checks according to operator instructions | | |
| 2. Operate and monitor | 2.1 Start and operate the process according to safe work procedures | | |
| equipment | 2.2 Monitor equipment and services to ensure optimal operations and break stock is separated in line with specifications | | |
| | 2.3 Identify any variation in equipment operation and troubleshoot to identify solution | | |
| | 2.4 Adjust equipment to ensure optimum performance | | |
| | 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 safe work and food safety procedures | | |
| | 2.7 Maintain workplace records including traceability and biosecurity records, according to workplace procedures | | |
| 3. Shut down the scalping | 3.1 Identify the appropriate shutdown procedure | | |
| and grading process | 3.2 Shut down the process safely according to operating procedures | | |
| | 3.3 Identify and report maintenance requirements according to workplace procedures | | |
| | 3.4 Ensure waste is disposed of in line with environmental requirements | | |
| | | | |

| Foundation Skill | S |
|------------------|---|
| | s those language, literacy, numeracy and employment skills that are essential for nit of competency but are not explicit in the performance criteria. |
| Skill | Description |
| Reading | Interpret directions for the safe operation of equipment Operate equipment using digital interface |
| Writing | Record product and processing information on electronic, digital and/or paper-based formats |
| Numeracy | Monitor supply and flow of materials to and from the scalping and grading process Accurately interpret readings on scales and gauges Measure product using weight (kg, T) |
| | |

| Unit Mapping Information | | | |
|--|---|--|--------------------|
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPGRA3XX6 Operate a scalping and grading process | FBPGRA2006 Operate a scalping and grading process | Unit title and code updated to better match work task Minor changes to 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 FBPGRA3XX6 Operate and monitor a scalping and grading process |
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| Performance Evidence | |
| An individual demonstrating co | ompetency must satisfy all of the elements and performance criteria in this |
| unit. There must be evidence that the preak stock at least one batch olls, including: applying safe work practice applying food safety proce checking chop of grain | ne individual has operated and monitored a scalping and grading process to of grain to specification, ready to flow to the next break, purifiers and sizing |
| taking corrective action in i | response to typical faults and inconsistencies. |
| | |
| Knowledge Evidence | |
| elements and performance crit purpose and basic principle basic operating principles main equipment compo- status and purpose of equipment operating c the purpose and location good manufacturing practic the flow of the scalping and processes quality characteristics to be quality requirements of main operating requirements and specified operating parameter typical equipment faults and signs and symptoms o early warning signs of methods used to monitor the measuring and testing as r inspection or test points (cor procedures and recording) | onents guards apacities and applications on of sensors and related feedback instrumentation on to take if services are not available ces (GMP) relevant to work task d grading process and the effect of outputs on downstream milling e achieved by the scalping and grading process aterials and effect of variation on scalping and grading process performance d parameters and corrective action required where operation is outside eters and related causes, including: of faulty equipment potential problems he scalping and grading production process, including inspecting, required by the process ontrol points) in the scalping and grading process and the related requirements |
| process and related contro hazards | mination and food safety risks associated with the scalping and grading of measures, including microbiological, physical, chemical and allergen on and corrective action required |
| health and safety hazards | |
| requirements of different si workplace production requ emergency and routine procedures to follow in | hutdowns as appropriate to the scalping and grading process and irements, including: |
| | |

- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- routine maintenance procedures for scalping and grading equipment
- cleaning and sanitation procedures for work space and equipment
- procedures to track traceability of product
- procedures to ensure biosecurity requirements are met.

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:
 - scalping and grading equipment and related services
 - personal protective clothing and equipment
 - grain for scalping and grading
 - production schedule and batch instructions
 - cleaning materials and equipment
 - specifications:
 - scalping and grading specification
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - · information on equipment capacity and operating parameters
 - recording requirements.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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| | https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7- 1159b570a5c4 |