

Modification history

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

| FBPGRA3XX8 | Blend and dispatch malt |
|--------------------------|--|
| Application | <p>This unit of competency describes the skills and knowledge required to operate commercial equipment associated with blending malted barley or wheat to specifications and dispatching wheat to customers.</p> <p>This unit applies to operators in commercial malting plants who are responsible for blending malted barley or wheat and then dispatching the malt to customers. These operators are often known as maltsters.</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. Blend malt to specification | 1.1 Obtain blend specification from management or other source 1.2 Select, fit and use personal protective equipment according to safety requirements 1.3 Confirm availability of source malts and storage locations according to operating requirements 1.4 Confirm equipment status and condition according to workplace health and safety and food safety procedures 1.5 Set up, start and monitor blending equipment and controls to achieve desired ratio and volume 1.6 Transfer blended malt to storage according to workplace procedures |
| 2. Dispatch malt | 2.1 Obtain customer order or other dispatch authority 2.2 Confirm availability of order volume and blend of malt to meet safety and production requirements 2.3 Confirm availability of conveyor or dispatch transport and position if required 2.4 Conduct pre-delivery sampling and tests to ensure product meets specifications 2.5 Screen and dispatch malt for dispatch to transport 2.6 Make record of dispatch according to workplace procedures |
| 3. Shut down process and complete work | 3.1 Identify the appropriate shutdown procedure 3.2 Shut down the process safely according to operating procedures 3.3 Clean and sanitise equipment according to health, safety and food safety procedures 3.4 Identify and report maintenance requirements 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 |
| Learning | <ul style="list-style-type: none"> Deal with contingencies, breakdowns and other non-standard events |
| Reading | <ul style="list-style-type: none"> Interpret environmental procedures and controls Interpret directions for the safe operation of equipment |
| Writing | <ul style="list-style-type: none"> Record product and processing information on electronic, digital and/or paper-based formats |
| Oral communication | <ul style="list-style-type: none"> Ask questions to clarify understanding or seek further information |
| Numeracy | <ul style="list-style-type: none"> Monitor supply and flow of materials for blending malted barley or wheat Interpret gauges for monitoring equipment operation Determine product weight (kg, T), volume (m3) Interpret ratios for blending |

| Unit Mapping Information | | | |
|---------------------------------------|--|--|---------------------------|
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPGRA3XX8 Blend and dispatch malt | FBPGRA2013 Blend and dispatch malt | Unit AQF indicator code updated to better match complexity of 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 |
|--------------|---|

| | |
|---|--|
| TITLE | Assessment requirements for FBPGRA2013 Blend and dispatch malt |
| 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 the individual has blended and dispatched at least one batch of malt to meet product specification, including:</p> <ul style="list-style-type: none"> • applying safe work practices • applying food safety procedures to work practices • determining blending dispatch requirements and matching product specification • taking corrective action in response to typical faults and inconsistencies. | |
| 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"> • common terms for malt types and blends • malts used in the enterprise and their relationship to blends required by customers • purpose and basic principles of the blending process • basic operating principles of equipment used to blend and dispatch malt, including main equipment components, equipment operating capacities and applications • loading techniques for modes of dispatch used in the workplace • cleaning requirements associated with changeovers and types of shutdowns for blending and dispatching malt • good manufacturing practices (GMP) relevant to work task • contamination/cross contamination and food safety risks associated with the scalping and grading process and related control measures, including microbiological, physical, chemical and allergen hazards • contamination avoidance procedures relevant to blending and dispatching malt, including: <ul style="list-style-type: none"> • jewellery and loose objects in work area • security and access procedures to work areas • pest control procedures • procedures for dealing with contingencies, breakdowns and other non-standard events relevant to blending and dispatching malt • sampling and testing procedures for blending and dispatching malt • cleaning and sanitation procedures relevant to the production process for blending and dispatching of malt • procedures to track traceability of product. | |
| 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 for operators in commercial malting plants • malt of different types for blending • blending and dispatch equipment • specifications: <ul style="list-style-type: none"> • work procedures including advice on safe work practices, food safety and environmental requirements • recording requirements. | |
| <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p> | |
| Links | Companion Volumes, including Implementation Guides, are available at VETNet: |

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

DRAFT