

Modification history

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

FBPOPR2017X	Operate a blending, sieving and bagging process
Application	<p>This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a blending, sieving and bagging process.</p> <p>This unit applies to individuals who work under general supervision blending and bagging of dry goods as bulk blends or for use in food service. This process is typically used for the blending and packaging of low-moisture products, including dry flavours and marinades, donut mix, cake mix, bakery ingredients, batters, cheese powders, spice mixes and herb blends.</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, and environmental 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>
Prerequisite Unit	Nil
Unit Sector	Operational (OPR)

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 for work in processing area	1.1 Confirm work instructions from supervisor and clarify where required 1.2 Confirm that materials and equipment are available to meet processing requirements 1.3 Identify health and safety and food safety hazards and inform supervisor 1.4 Wear appropriate personal protective equipment and ensure correct fit 1.5 Confirm equipment is cleaned and not locked out
2. Prepare the blend, sieve and bagging equipment and process for operation	2.1 Fit and adjust machine components and related attachments to meet safety and operating requirements 2.2 Acknowledge product recipe and adjust processing parameters as required 2.3 Load or position materials, ingredients, product and consumables according to operating requirements 2.4 Carry out pre-start checks, adjusting equipment performance according to operator instructions
3. Operate and monitor equipment	3.1 Deliver ingredients to the blender in the required quantities and sequence to meet recipe specifications according to workplace and food safety procedures 3.2 Start, operate and monitor the process to ensure optimal performance 3.3 Monitor the process to confirm that ingredients are blended, sieved and bagged to meet specifications 3.4 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.5 Follow and apply workplace cleaning procedures and environmental requirements
4. Shut down the blend, sieve and bagging process	4.1 Identify the appropriate shutdown procedure, and implement 4.2 Identify and report routine maintenance requirements 4.3 Maintain workplace records in required format

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 production requirements
Writing	<ul style="list-style-type: none"> Record operating, routine maintenance and shutdown information on electronic, digital and/or paper-based formats
Numeracy	<ul style="list-style-type: none"> Monitor and interpret production and process control indicators and data

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2017X Operate a blending, sieving and bagging process	FBPOPR2017 Operate a blending, sieving and bagging process	Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined Performance Evidence clarified Minor changes to Knowledge Evidence to clarify requirements 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 FBPOPR2017 Operate a blending, sieving and bagging process
Performance Evidence	
<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 blending, sieving and bagging process to produce at least one batch of bagged products to specification, including:</p> <ul style="list-style-type: none"> • starting, operating, monitoring and adjusting process equipment to achieve required outcomes, including monitoring control points and conducting inspections to confirm process remains within specification, including: <ul style="list-style-type: none"> • characteristics of blend • flow to sieves • sieve/screen condition • supply of packaging components/consumables • integrity of finished seals (stitching or thermal) • applying food safety procedures to work practices • following safe work procedures. 	
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"> • purpose and basic principles of the process, including the method and sequence of ingredient addition required to achieve required blend characteristics • the purpose of packaging and the properties required of packaging materials used, coding requirements, and related legal requirements, including product weight • basic operating principles of equipment, including main equipment components, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation • services required and action to take if services are not available • the flow of this process and the effect of outputs on downstream processes • quality characteristics required of process outputs, including packaging quality and seal integrity as required • effect of variation in inputs, including ingredient quality/condition, packaging components/consumables and/or services, on process performance • operating requirements and parameters, and corrective action required where operation is outside specified operating parameters • typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems, including sieve or screen damage • methods used to monitor the process, including monitoring blend characteristics and weights • inspection or test points (control points) in the process and the related procedures and recording requirements • contamination/cross contamination and food safety risks associated with the process and related control measures, including product compatibility, and associated cleaning requirements • common causes of variation and corrective action required, including procedures to manage the reprocessing (return to blend) of the first part of the blend to minimise non-conforming output • health and safety hazards and controls relevant to the blending, sieving and bagging process • requirements of different shutdowns as appropriate to the process and workplace production/packaging requirements, including emergency and routine shutdowns, and procedures to follow in the event of a power outage • isolation, lock-out and tag-out procedures and responsibilities • procedures and responsibility for reporting production and performance information • environmental issues and controls relevant to the process, including waste/rework collection and handling procedures related to the process • basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment 	

Knowledge Evidence	
<ul style="list-style-type: none"> • cleaning and sanitation procedures for a blending, sieving and bagging equipment • procedures to record 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 workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • blending, sieving and bagging equipment and services • personal protective clothing and equipment • materials to be processed, and packaging components/consumables • cleaning materials and equipment • specifications: <ul style="list-style-type: none"> • work procedures, including advice on safe work practices, food safety, quality and environmental requirements • information on equipment capacity and operating parameters • production schedule/batch specifications, control points and operating parameters • recording requirements and procedures. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
Links	<p>Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</p>