

Modification history

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

FBPOPR2027X	Measure non-bulk ingredients
Application	<p>This unit of competency describes the skills and knowledge required to weigh, measure and label non-bulk ingredients to meet production requirements.</p> <p>This unit applies to individuals who work under general a production environment within the food processing industry. It typically applies to the production worker responsible for the dispensing of ingredients in order to support production operations. Ingredients may be highly concentrated materials, including colours, flavours, buffered acids and preservatives.</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>
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 Read or listen to work instructions from supervisor and clarify where required 1.2 Identify health and safety hazards and inform supervisor 1.3 Wear appropriate personal protective equipment and ensure correct fit according 1.4 Inspect materials to confirm type, quality clearance, and quantities, and identify any obvious contamination or non-compliance
2. Prepare to measure ingredients	2.1 Select measuring and weighing equipment appropriate to measuring requirements and confirm readiness for use 2.2 Confirm that containers, bags and labels are available according to job specifications 2.3 Carry out pre-start checks according to operator instructions
3. Measure and/or weigh ingredients	3.1 Weigh or measure non-bulk ingredients and additives according to food safety and job specifications 3.2 Label dispensed ingredients according to workplace procedures 3.3 Monitor the accuracy of measuring and dispensing equipment to identify variation in operating conditions 3.4 Report variations in equipment operation 3.5 Follow and apply workplace cleaning procedures and environmental requirements
4. Complete the measuring process	4.1 Clean measuring equipment according to workplace procedures 4.2 Identify and report unacceptable equipment and utensil condition 4.3 Identify and report maintenance requirements 4.4 complete records in line with workplace requirements

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 standard operating procedures relevant to work task • Interpret measuring requirements • Interpret calibration records
Writing	<ul style="list-style-type: none"> • Record operations using electronic, digital and/or paper-based format
Numeracy	<ul style="list-style-type: none"> • Measure weight (mg, g, kg) and volume (ml, L) of product • Interpret use by/best before dates

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2027X Measure non-bulk ingredients	FBPOPR2027 Dispense non-bulk ingredients	Unit title updated to better reflect work task 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

TITLE	Assessment requirements for FBPOPR2027X Measure non-bulk ingredients
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 accurately measured and labelled at least five non-bulk ingredients by weight and/or volume, to meet specification requirements, including:</p> <ul style="list-style-type: none"> • conducting pre-start checks on measuring equipment, including: <ul style="list-style-type: none"> • inspecting the condition and cleanliness of equipment and utensils • taring scales and carrying out any related procedures to confirm that equipment is accurately calibrated and fit for use • confirming that any scheduled maintenance has been carried out • following safe work procedures including use of breathing apparatus and fume cabinets • identifying out-of-specification or unacceptable ingredient condition • taking corrective action in response to out-of-specification results. 	
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"> • quality characteristics and related handling requirements of raw materials/ingredients and additives used, including best-by/use-by codes, ingredient compatibility and common allergens used • storage requirements and shelf-life of ingredients and additives, including ingredients with special storage and handling requirements and including hygroscopic ingredients • relevant legislative responsibilities and workplace systems for recording and tracing the use of ingredients and additives and related workplace labelling requirements and purpose • the relationship between the dispensing process and related operations, including accuracy and tolerance and consequence of error • purpose, measuring and accuracy capacity of instrumentation and related equipment calibration responsibilities and procedures • control points in the dispensing process • contamination/cross contamination and food safety issues associated with dispensing and related control measures • procedures for requisitioning, receiving and returning ingredients from stores • typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems • health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process • cleaning, care and storage of equipment and instrumentation used for measuring non-bulk ingredients • procedures and responsibility for reporting production and performance information • environmental issues and controls relevant to the dispensing process, including waste collection and handling procedures related to the process • recording requirements for traceability. 	
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"> • measuring instrumentation and equipment • personal protective clothing and equipment • containers, bags, labelling and storage facilities • non-bulk raw materials, ingredients and additives to be measure • specifications: 	

Assessment Conditions	
<ul style="list-style-type: none">• work procedures, including advice on safe work practices, food safety, quality and environmental requirements, stock flow systems, production schedules, batch and recipe instructions• information on equipment and instrumentation capacity and operating parameters• recording requirements• cleaning and sanitation materials and equipment. <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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