

Modification history

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

FBPOPR3X11	Operate and monitor a separation process
Application	<p>This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a separation process.</p> <p>This unit applies to individuals who work in a food processing environment. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of a separation process and associated equipment.</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 Confirm materials are available to meet product specification 1.2 Confirm equipment is clean and ready for operation according to health, safety and food safety requirements 1.3 Wear appropriate personal protective clothing and ensure correct fit
2. Prepare the separation process for operation	2.1 Fit machine components and related attachments and adjust to meet operating requirements 2.2 Enter processing and operating parameters as required to meet safety and production requirements 2.3 Carry out pre-start checks according to workplace health and safety and operating requirements
3. Operate and monitor equipment	3.1 Start, operate and monitor equipment to ensure optimal performance 3.2 Monitor the process to confirm that product specifications are met 3.3 Identify, rectify and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.4 Follow and apply workplace housekeeping procedures and environmental requirements
4. Shut down the separation process	4.1 Identify the appropriate shutdown procedure 4.2 Shut down the process according to workplace health and safety and operating requirements 4.3 Identify and report maintenance requirements according to workplace procedures 4.4 Maintain workplace 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 workplace and standard operating procedures relevant to work task Interpret production requirements
Writing	<ul style="list-style-type: none"> Record processing data using electronic, digital and/or paper-based formats
Oral communication	<ul style="list-style-type: none"> Ask questions to clarify understanding or seek further information Communicate and report operational and safety information to relevant personnel
Numeracy	<ul style="list-style-type: none"> Monitor and interpret production and process control indicators and data Read and interpret gauges and scales for temperature (°C), speed and flow rates Monitor supply and flow of materials to and from the process

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR3X11 Operate and monitor a separation process	FBPOPR2050 Operate a separation process	Unit code and title updated to match complexity of 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
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TITLE	Assessment requirements for FBPOPR3X11 Operate and monitor a separation 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 and monitored separation equipment to process at least one batch of product to specification, including:</p> <ul style="list-style-type: none"> • applying safe work procedures • following food safety procedures • starting, operating, monitoring and adjusting separation process equipment to achieve required outcomes, including monitoring control points and conducting inspections as required to confirm process remains within specification, including: <ul style="list-style-type: none"> • separation speed • solids in in-feed and out-feed streams • flow rates • time/temperatures • pressures • air/water/oil levels • condition of seals and valves • discharge/desludging • 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"> • purpose and basic principles of the separation process, including stages and changes that occur during the separation process • basic operating principles of equipment for the separation process, including: <ul style="list-style-type: none"> • safety hazards associated with separation equipment and the implications of interchanging parts/incorrect bowl balance • main equipment components • status and purpose of guards • equipment operating capacities and applications • the purpose and location of sensors and related feedback instrumentation • services required for operation of separation equipment used in the workplace • the flow of the separation process and the effect of product output on downstream processes • impact of in-feed quality and concentration levels on the separation process • quality characteristics and uses of separation process outputs • methods used to monitor the separation process, including inspecting, measuring and testing in-feed and out-feed solids, and other tests as required by the process • good manufacturing practices (GMP) relevant to work task • inspection or test points (control points) in the separation process and the related procedures and recording requirements, including use of refractometers, Baume tests and spin tests to measure solids) • 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 • common causes of variation and corrective action required, including how variation in temperature and solids affects the process • contamination/cross contamination, spoilage and other food safety risks associated with separation, and related control measures • health and safety hazards and controls, including limitations of protective clothing and equipment relevant to the work process 	

Knowledge Evidence
<ul style="list-style-type: none"> • requirements of different shutdowns as appropriate to the process and workplace production 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 required for operating the separation process • cleaning and sanitation procedures required for operating the separation process • procedures and responsibility for reporting production and performance information • environmental issues and controls relevant to the operation of the separation process, including handling of effluent • basic operating principles of process control where relevant, including the relationship between control panels and systems and the physical equipment • recording procedures to ensure 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"> • personal protective clothing and equipment • separation equipment and related services • product for separating • sampling schedules and test procedures and equipment as required • 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 and batch specifications, control points and processing 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>

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