Modification history

Release	Comments	
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 5.0	
FBPOPR3XX1	Load and unload tankers	
Application	This unit of competency describes the skills and knowledge required to prepare, load and unload transport tankers with bulk product and maintain records of product.	
	This unit applies to individuals who work have responsibility for loading and unloading tankers and who resolve routine problems with that process.	
	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.	
	No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.	
Prerequisite Unit	Nil	

Unit Sector	Operational (OPR)		
Elements	Performance Criteria		
Elements describe the	Performance criteria describe the performance needed to demonstrate		
essential outcomes.	achievement of the element.		
1. Prepare transport	1.1 Confirm work instructions and clarify where required		
tankers for loading	1.2 Identify health, safety and food safety hazards and confirm controls are in place		
	1.3 Wear appropriate personal protective equipment and clothing		
	1.4 Check the loading schedule to confirm loading requirements		
	1.5 Confirm that transfer equipment is in operational condition		
	1.6 Select transfer equipment settings and operating parameters to meet		
	safety and loading requirements		
	1.7 Locate bulk materials to confirm type, quantity available and clearance		
	for loading		
	1.8 Confirm priorities for loading to meet delivery requirements		
2. Check product for 2.1 Check that receival record confirms product type and quantit			
loading	2.2 Clear product for unloading according to workplace procedures and		
	safety requirements		
	2.3 Identify bulk storage locations, holdings and capacities		
	2.4 Confirm actual-to-recorded holding levels		
	2.5 Confirm transfer equipment is in operational condition		
	2.6 Confirm priorities for unloading to meet delivery requirements		
3. Operate and monitor the	3.1 Start and operate the tanker loading process according to safe work		
tanker loading and	procedures		
unloading process	3.2 Monitor equipment to confirm load transfer to tanker in correct quantities		
	3.3 Monitor equipment to ensure optimal operations		
	3.4 Take samples of product for testing		
	3.5 Select equipment settings to complete loading operation		
	3.6 Purge in-flight product from lines		
	3.7 Clean equipment and prepare for further loading according to safe work		
	and food safety procedures		
	3.8 Record information on the loading operation according to workplace		
	procedures		

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
4. Unload product and complete housekeeping	4.1 Start and operate the tanker unloading process according to safe work procedures
	4.2 Select equipment settings to complete unloading operation4.3 Purge in-flight product from lines
	4.4 Clean equipment and prepare for further work in line with workplace procedures
	4.5 Ensure waste is disposed of in line with environmental requirements 4.6 Record information on the unloading operation according to workplace
	procedures
	4.7 Identify and report maintenance requirements according to workplace procedures

Foundation Skills		
	language, literacy, numeracy and employment skills that are essential for mpetency but are not explicit in the performance criteria.	
Skill	Description	
Learning	Resolve routine problems with pumping equipment	
Reading	Interpret information relevant to product and loading requirements	
Writing	 Record data and observations using electronic, digital and/or paper- based formats 	
Numeracy	Interpret capacities (m3), quantities (mL, L, HL), temperature (°C)	

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR3XX1 Load and unload tankers	FBPOPR2009 Load and unload tankers	AQF identifier in unit code updated to better match work task Minor changes to Performance Criteria to clarify intent Foundation skills refined Performance Evidence clarified	Equivalent unit
		Minor changes to Knowledge Evidence and Assessment Conditions	

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 FBPOPR3XX1 Load and unload tankers
Performance Evidence	
An individual demonstrating cor criteria of this unit.	npetency in this unit must satisfy all of the elements and performance
 out of a tanker, including: applying safe work practice applying food safety proced 	lures to work practices esponse to typical faults and inconsistencies
Knowledge Evidence	
 bulk storage facility layout a basic operating principles o loading/unloading and mate equipment that controls the status and purpose of guard tanker types and capacities planning and scheduling sy including the characteristics requirements and storage o signs and symptoms of faul leaks, unusual noises and/o operating parameters and parameters product inspection and proo steps in preparing transfer of purged, isolation or lock-our completed steps in confirming that tank 	flow and transfer of bulk materials, equipment operating capacity and the ds stems and responsibilities to prioritise loading and unloading processes, a of materials received and related storage requirements, production capacities ty equipment and early warning signs of potential problems including or vibrations in pumps corrective action required where operation is outside specified operating cedures within level of responsibility equipment for use, including confirming that equipment is clean, lines are ts are cancelled as required, and any scheduled maintenance has been kers are in suitable condition for loading, including checking cleaning
 steps in confirming that corr 	any scheduled maintenance has been carried out rect quantities are transferred at the required times, to the required ing pump loads, flow rates and filter/strainer condition
specification or clearance is	Iding relevant test methods and action required if results are not within s not provided and controls, including emergency procedures to respond to hazardous
situations contamination risks and cor 	ntrols, including cross-contamination risks, product compatibility and
handled in the work area, ir they occur, possible consec	robiological, physical, chemical and allergen hazards related to the foods including the types of hazards likely to occur, the conditions under which quences, and control methods to prevent occurrence
 isolation, lock-out and tag-c 	gency stop functions on equipment out procedures and responsibilities ciated with bulk liquid materials transfer, including consequences of spills
and appropriate control/con recording requirements and cleaning procedures for loa	

Assessment of skills must take place under the following conditions: • physical conditions:

Assessment Conditions a workplace or an environment that accurately represents workplace conditions resources, equipment and materials: personal protective clothing and equipment loading/unloading schedules and related receivals and/or dispatch documentation tankers, storage facilities and materials transfer equipment product for loading/unloading cleaning materials and equipment specifications: work procedures, including advice on safe work practices, food safety, quality and environmental requirements information about equipment/tanker capacity and operating parameters loading/unloading information recording system and procedures.

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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	1159b570a5c4