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| FBPSS000XXX | Pasteuriser Operator |

Modification History

| Release | Comments |
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| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0. |

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| Description  This skill set is designed to develop the knowledge and skills of pasteuriser operators so that work is carried out in accordance with company policies and procedures, regulatory/licensing requirements and legislative requirements for the operation of high temperature/short time (HTST) and ultra-high temperature (UHT) pasteurisation equipment. |
| Pathways Information  These units of competency provide credit towards a number of qualifications in the FBP Food, Beverage and Pharmaceutical Training Package, including:   * FBP20117 Certificate II in Food Processing * FBP30117 Certificate III in Food Processing. |
| Licensing/Regulatory Information  No occupational licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice. |
| Skill Set Requirements   * FBPOPR2003 Clean equipment in place * FBPOPR2040 Operate a heat treatment process * FBPOPR2045 Operate pumping equipment * FBPOPR2050 Operate a separation process |
| Target Group  This skill set is for pasteuriser operators who working in the dairy industry. |
| Suggested words for Statement of Attainment  These competencies from the FBP Food, Beverage and Pharmaceutical Training Package, Version 2.0, meet the requirements for pasteuriser operators who work in the dairy industry. |