Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0. |

| FBPGPS2009 | Operate a soap splitting process |
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| Application | This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a soap splitting process. This may also be referred to as an acid oil process. It covers the splitting of soap stock into an acid oil stream and an acid water stream. This may also be referred to as an acid oil process.  This unit applies to individuals who apply basic operating principles to the operation and monitoring of a soap splitting process in an edible oils production environment.  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 | Grocery and product supplies (GPS) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare the soap splitting and related equipment for operation | 1.1 Confirm materials are available according to operating requirements  1.2 Identify and confirm cleaning and maintenance requirements have been met  1.3 Fit and adjust machine components and related attachments according to operating requirements  1.4 Enter processing or operating parameters to meet safety and production requirements  1.5 Check and adjust equipment performance to ensure optimum performance  1.6 Conduct pre-start checks according to operator instructions |
| 2. Operate and monitor the soap splitting process | 2.1 Start up and operate the soap-splitting process according to work health and safety and operating procedures  2.2 Monitor equipment to identify variation in operating conditions  2.3 Identify variation in equipment operation and report maintenance requirements  2.4 Confirm that specifications are met at each stage according to production specifications  2.5 Identify, rectify or report out-of-specification product and process outcomes according to workplace procedures  2.6 Maintain the work area according to workplace guidelines  2.7 Enter workplace records in required format |
| 3. Shut down the soap splitting process | 3.1 Identify the appropriate shutdown procedure  3.2 Shut down the process safely according to operating procedures  3.3 Identify and report maintenance requirements |

| Foundation Skills  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. | |
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| Skill | Description |
| Reading | * Read and interpret standard operating procedures for the soap splitting process |
| Writing | * Complete records according to workplace guidelines on paper-based and electronic media |
| Numeracy | * Monitor control points for pH and temperature of reactors and acid water * Inspect and monitor tank levels |
| Navigate the world of work | * Apply workplace procedures to own role and responsibilities * Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and environmental care requirements * Maintain a clean and hazard-free work area * Maintain hygiene standards |
| Interact with others | * Report operational and safety information to relevant personnel using required communication method |
| Get the work done | * Solve routine problems according to workplace guidelines and using experience of past solutions |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPGPS2009 Operate a soap splitting process | FDFGPS2009A Operate a soap splitting process | Updated to meet Standards for Training Packages | Equivalent unit |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4 |

| TITLE | Assessment requirements for FBPGPS2009 Operate a soap splitting process |
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| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that, on at least one occasion, the individual has:   * conducted pre-start checks on machinery used for soap splitting * started, operated, monitored and adjusted soap splitting process equipment to achieve required quality outcomes * taken corrective action in response to typical faults and inconsistencies * completed workplace records as required * applied safe work practices and identified work health and safety hazards and controls * safely shut down equipment * applied food safety procedures to work practices. | |

| Knowledge Evidence |
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| 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:   * purpose and basic principles of soap splitting, including an understanding of the process used to split soap stock and the end uses of each stream * basic operating principles of equipment, including: * 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 a soap splitting process and action to take if services are not available * the flow of this process and the effect of outputs on downstream processes, including: * the impact of acid water pH on the performance of the effluent plant * impact of allowing 'fatty' acid water to flow downstream * requirements of acid oil and acid water streams to be achieved * the effect of variation in soap stock on the soap splitting process * 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 * early warning signs of potential problems * methods used to monitor the production process, including the purpose and methods used to conduct relevant tests (including pH, moisture and Free Fatty Acids tests) * contamination risks associated with the process and related control measures * common causes of variation and corrective action required * work health and safety hazards and controls, including hazards associated with handling hazardous substances * requirements of different shutdowns as appropriate to the process and workplace production requirements, including: * emergency and routine shutdowns * 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 or rework collection and handling procedures related to the process * basic operating principles of process control, including the relationship between control panels and systems and the physical equipment * routine maintenance procedures for soap splitting equipment * cleaning and sanitation procedures for soap splitting equipment. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * a workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * soap splitting process and related equipment and services * materials to be processed * personal protective clothing and equipment * sampling schedules and test procedures and equipment * cleaning procedures, materials and equipment * specifications: * work procedures, including advice on safe work practices, food safety, quality and environmental requirements * information on equipment capacity and operating parameters * production schedule/batch instructions * specifications, control points and processing parameters * documentation and recording requirements and procedures * relationships: * interactions with team members and supervisors.   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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