Modification history

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

| FBPGRA2011 | Receive grain for malting |
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| Application | This unit of competency describes the skills and knowledge required to receive grain intended for malting from road, rail or sea transport, including checking of documentation, weighing, conducting pest, contamination and other initial checks, and placement of grain into storage.  The unit applies to operators in commercial malting plants who are responsible for receiving grain from farmers or agents for malting. The grain received in most cases will be barley but may also be wheat. The unit covers the grain receival process where operators determine or work with others to determine if delivered grain should be accepted, including checking of documentation, sampling and testing, screening and storage.  All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety legislation that apply to the workplace.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | FBPGRA2010 Handle grain in a storage area |
| Unit Sector | Grain processing (GRA) |

| 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. Receive grain from transport | 1.1 Access and check delivery documentation according to workplace procedures  1.2 Select, fit and use personal protective equipment according to work health and safety requirements  1.3 Determine required tests for delivered grain from standard operating procedures, supervisor instruction or other source  1.4 Test samples of grain for the required parameters to determine if the delivery is within specifications  1.5 Follow procedures for rejected grain |
| 2. Weigh and screen accepted grain | 2.1 Off load grain from transport and route to screens  2.2 Confirm equipment status and condition according to workplace procedures, including safety requirements  2.3 Set up, start and monitor grain transfer and weighing equipment  2.4 Pass intake grain through screens according to operating procedures  2.5 Monitor size of grain corn according job specifications  2.6 Follow dust control procedures according to workplace procedures, including safety requirements  2.7 Pass grain through metal removal equipment according food safety requirements  2.8 Weigh grain according to operating procedures |
| 3. Store intake grain | 3.1 Determine moisture and protein content of grain  3.2 Route screened grain to batch bins or other containers |
| 4. Shut down process and complete work | 4.1 Identify the appropriate shutdown procedure  4.2 Shut down the process safely according to operating procedures  4.3 Clean and sanitise equipment according to according to work health and safety and food safety procedures  4.4 Identify and report maintenance requirements according to workplace procedures |

| 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 | * Interpret enterprise procedures and specifications for receiving grain * Interpret directions for the safe operation of equipment |
| Writing | * Record product information on paper-based and electronic media * Comply with procedures and responsibilities for reporting problems |
| Numeracy | * Set up, start, operate and monitor grain transfer and weighing equipment |
| Navigate the world of work | * Apply workplace procedures to own role and responsibilities * Understand tasks and responsibilities required for performing own role in the workplace * Ask questions to clarify understanding or seek further information |
| Interact with others | * Use oral communication skills as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor * Communicate and report operational and safety information to relevant personnel |
| Get the work done | * Maintain a clean and hazard-free work area * Maintain hygiene standards and wear required personal protective equipment * Identify faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems * Maintain quality requirements for the sanitisation and use of equipment |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPGRA2011 Receive grain for malting | FDFGR2011A Receive grain for malting | 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 FBPGRA2011 Receive grain for malting |
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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:   * accessed workplace information to identify grain receival procedures, including: * specifications * required sampling and tests * reporting arrangements * selected, fitted and used personal protective equipment * confirmed equipment status and condition * set up, started, operated and monitored grain transfer and weighing equipment * undertaken sampling and testing of grain according to enterprise procedures * applied enterprise procedures for rejection of out-of-specification grain * monitored critical control points in work area * applied dust control procedures in work area * maintained workplace records * applied safe work practices and identifying work health and safety hazards and controls. | |

| 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:   * grain delivery arrangements and transport modes * location and types of storage available for received grain * enterprise procedures for rejected grain * identification, avoidance and safe handling of accidental residues of insect treatment from ex-site storages, including phosphine bags * other contamination avoidance and removal procedures, including: * jewellery and loose objects in work area * security and access procedures to work areas * pest control procedures * metal and other foreign objects detection and removal * dust control procedures for receival of grain * cleaning requirements associated with changeovers and types of shutdowns * procedures for reporting problems * work health and safety hazards and controls relevant to receival of grain * sampling and testing procedures for grain receival * cleaning and sanitation procedures for grain receival. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * a grain processing workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * personal protective clothing and equipment required to receive grain for malting * specifications: * work procedures including advice on safe work practices, food safety and environmental requirements * information on specifications, control points and grain handling 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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