Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0. |

| FBPOPR3XX5 | Operate and monitor interrelated processes in a production or packaging system |
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| Application | This unit of competency describes the skills and knowledge required to set up, operate, adjust and monitor interrelated processes in a food production, processing or packaging system. A production or packaging system typically involves a series of interrelated processes that must be coordinated and concurrently operated to produce the required outcome.  This unit applies to workers who have responsibility for the operational requirements of the production, processing or packaging system for the industry in which it is applied. These individuals may have some responsibility for others and address routine, predictable problems.  All work must be carried out to comply with workplace procedures according to state/territory health and safety, environmental and food safety regulations, legislation and standards that apply to the workplace.  No licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Operational (OPR) |

| 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 production or packaging system for operation | 1.1 Confirm availability of equipment, materials and services according to meet production or packaging requirements  1.2 Identify and confirm equipment is clean and maintenance requirements have been met, according to health, safety and food safety requirements 1.3 Select and fit personal protective equipment according to job requirements  1.4 Confirm operating parameters and select or adjust machine settings according to workplace procedures  1.5 Load or position materials, ingredients and/or product according to workplace procedures  1.6 Conduct pre-start checks, adjust equipment performance and confirm equipment is ready and safe to operate |
| 2. Operate and monitor the system | 2.1 Start up, operate and monitor the system and equipment to ensure optimal operations  2.2 Identify any variation in equipment operation and troubleshoot to identify solution  2.3 Adjust equipment to ensure optimum performance  2.4 Identify, rectify or report out-of-specification product or process outcomes  2.5 Maintain the work area and report maintenance requirements according to workplace procedures  2.6 Conduct work according to workplace and environmental procedures |
| 3. Hand over system operation | 3.1 Maintain production and traceability records according to workplace procedures  3.2 Conduct handover according to workplace procedures  3.3 Confirm process operators are properly informed of system and related equipment status at completion of handover |
| 4. Shut down the production or packaging system | 4.1 Identify the appropriate shutdown procedure  4.2 Shut down the system according to workplace procedures  4.3 Identify and report maintenance requirements  4.4 Dispose of waste in line with environmental 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 | * Interpret workplace and standard operating procedures relevant to work task * Interpret production requirements |
| Writing | * Complete processing records using digital and/or paper-based formats |
| Numeracy | * Monitor and interpret production and process control indicators and data * Monitor supply and flow of materials to and from the process |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPOPR3XX5 Operate and monitor interrelated processes in a production or packaging system | FBPOPR3005 Operate interrelated processes in a production system | Unit merged with FBPOPR3006 Operate interrelated processes in a packaging system  Application updated  Foundation skills refined  Performance Evidence clarified  Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions | Equivalent |
| FBPOPR3XX5 Operate and monitor interrelated processes in a production or packaging system | FBPOPR3006 Operate interrelated processes in a packaging system | Unit merged with FBPOPR3005 Operate interrelated processes in a production system  Application updated  Foundation skills refined  Performance Evidence clarified  Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions | Equivalent |

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| 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 FBPOPR3XX5 Operate and monitor interrelated processes in a production or packaging system |
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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 the individual has operated interrelated processes in a food production or packaging system, to process at least one batch of goods or packaged products to meet specification, including:   * applying safe work practices * applying food safety procedures to work practices * taking corrective action in response to typical faults and inconsistencies. | |

| 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 the production or packaging system, including the system process flow, the interrelationships of each process to identify the impact of variation on related processes, and optimisation options * basic operating principles of equipment and related accessories used by the system, including equipment adjustment points, status and purpose of guards, and range and location/alignment requirements of sensors and related feedback instruments * good manufacturing practices (GMP) relevant to work task * contamination/cross contamination and food safety risks associated with the process and related control measures * operating capacities of equipment used in the system, including different types of equipment and/or components by processing/packaging operations * related systems and responsibilities for interaction, including related production systems, services supply, packaging/warehousing, maintenance, laboratory/quality assurance and planning and scheduling * product characteristics and common types of variation in materials and/or ingredients used, including the effect of variation on each stage of the system and scope to adjust or correct * typical production related problems, including equipment faults, common causes and warning signs, incorrect or poor supply of materials, incorrect settings and poor operator control * relevant procedures, specifications and operating parameters for the system and the individual processes * isolation, lock-out and tag out procedures and responsibilities * hazards, risks, controls and methods for monitoring processes within the system, including health and safety in the workplace, food safety, quality and environmental hazards and risks * workplace system and approach to equipment maintenance * troubleshooting procedures and problem-solving techniques * communication responsibilities to inform related work areas/support functions and other shifts of operational status and production issues * traceability procedures. |

| Assessment Conditions |
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| Assessment of skills in this unit of competency must take place under the following conditions:   * physical conditions: * a food production or packaging workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * personal protective equipment * production or packaging system equipment and related accessories and services * materials/consumables required by the process * specifications: * production schedule and batch instructions * information on equipment capacity and operating parameters.   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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