

Modification history

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

FBPBEV2002	Manufacture roast and ground coffee
Application	<p>This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a blending, roasting and grinding process.</p> <p>The unit applies to production workers responsible for the operation and monitoring of a blending, roasting and grinding process and associated equipment in a coffee production environment.</p> <p>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.</p> <p>No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Beverages (BEV)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare the blending, roasting and grinding process for operation	1.1 Ensure materials are available according to operating requirements 1.2 Identify and ensure cleaning and maintenance requirements have been met according to food safety requirements 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 to ensure optimum performance 1.6 Carry out pre-start checks according to operator instructions
2. Operate and monitor the blending, roasting and grinding process	2.1 Start and operate the 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 Blend and roast green beans according to product and recipe specifications 2.5 Grind roasted beans to product specifications 2.6 Identify and rectify or report out-of-specification production outcomes
3. Shut down the roasting and grinding process	3.1 Identify the appropriate shutdown procedure 3.2 Shut down the process safely according to operating procedures 3.3 Maintain the work area and complete appropriate report identifiable maintenance requirements according to workplace procedures 3.4 Update and maintain records according to workplace procedures

Foundation Skills	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret textual information to identify relevant and key information from specifications, instructions and operating manuals
Writing	<ul style="list-style-type: none"> Use clear language and correct concepts and industry terminology for reporting and keeping records
Numeracy	<ul style="list-style-type: none"> Recognise and perform basic calculations for handling product and material weights and volumes and for setting processing parameters
Oral communication	<ul style="list-style-type: none"> Use clear language and correct concepts and terminology to ensure clarity of meaning when reporting issues
Get the work done	<ul style="list-style-type: none"> Follow clearly defined instructions and sequencing, and monitor own progress for the task, seek assistance when necessary Respond to routine problems following instruction and procedures
Navigate the world of work	<ul style="list-style-type: none"> Recognise organisational expectations and follow explicit protocols and procedures

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPBEV2002 Manufacture roast and ground coffee	FDFBV2002A Manufacture coffee (roast and ground)	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
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TITLE	Assessment requirements for FBPBEV2002 Manufacture roast and ground coffee
Performance Evidence	
<p>An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.</p> <p>There must be evidence that, on at least one occasion, the individual has:</p> <ul style="list-style-type: none"> • conducted pre-start checks on machinery used for blending, roasting and grinding • started, operated, monitored and adjusted process equipment to achieve required quality outcomes according to work health and safety policies and procedures • taken corrective action in response to typical faults and inconsistencies • completed workplace records • shut down equipment safely • applied food safety procedures to work practices. 	

Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • steps and purpose of each stage in the roasting and grinding process • basic operating principles of roast and ground coffee equipment including: <ul style="list-style-type: none"> • main equipment components • status and purpose of guards • basic principles and operation of roasting and grinding system • equipment operating capacities and applications • purpose and location of sensors and related feedback instrumentation • roasting and grinding flow process and the effect of outputs on the downstream processes including: <ul style="list-style-type: none"> • how each stage of the process affects related stages • how the outputs of this process affect the filling stage • quality characteristics to be achieved by the roasting and grinding process including: <ul style="list-style-type: none"> • varieties of green beans • effect of bean characteristics on roasting and grinding processes • 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 and early warning signs of potential problems • inspection or test points (control points) in the roast and ground coffee process and the related procedures and recording requirements • contamination and food safety risks associated with the roast and ground coffee process and related control measures • common causes of product variation and corrective action required • workplace health and safety hazards and procedures, including the limitations of protective clothing and equipment relevant to the work process • requirements of different shutdown procedures for the process and workplace production requirements, including: <ul style="list-style-type: none"> • 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 collection and handling procedures related to the process • basic operating principles of process control equipment including: <ul style="list-style-type: none"> • the physical equipment • the relationship between control panels and systems • routine maintenance procedures for roasting and grinding equipment • cleaning and sanitation procedures for roast and coffee grinding equipment and worksite. 	

Assessment Conditions	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • a workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • personal protective clothing used for food handling and safe operation of coffee roasting and grinding equipment • coffee roasting and grinding equipment and manuals • green coffee • suitable water supply • sampling schedules, test procedures and related equipment • record-keeping documents required for the work specified in the performance evidence • procedures and equipment for cleaning roast and coffee grinding equipment and work area • specifications: <ul style="list-style-type: none"> • work procedures, including safe work practices, food safety, quality, and environmental requirements • specifications, control points and parameters for roasting coffee. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
Links	<p>Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</p>