

Modification history

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

FBPGPS2011	Operate a creamed honey manufacture process
Application	<p>This unit of competency describes the skills and knowledge required to set up, monitor, and adjust a process to produce creamed honey.</p> <p>This unit applies to individuals who apply basic operating principles to the operation and monitoring of machines and equipment used to cream honey in a production environment within the honey processing industry.</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 apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Grocery and product supplies (GPS)

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 equipment and process for operation	1.1 Confirm liquid and seed honey are available to meet production 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 as required 1.6 Conduct pre-start checks according to operator instructions
2. Operate and monitor the creamed honey manufacture process	2.1 Start-up and operate the honey manufacture 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 creamed honey manufacture 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	
<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"> Read and interpret standard operating procedures for the creamed honey manufacturing process
Writing	<ul style="list-style-type: none"> Complete records according to workplace guidelines on paper-based and electronic media
Numeracy	<ul style="list-style-type: none"> Monitor control points for time and temperature measurements, vacuum pressure and steam flow
Navigate the world of work	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> Report operational and safety information to relevant personnel using required communication method
Get the work done	<ul style="list-style-type: none"> Solve routine problems according to workplace guidelines and using experience of past solutions

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPGPS2011 Operate a creamed honey manufacture process	FDFGPS2011A Operate a creamed honey manufacture process	Updated to meet Standards for Training Packages	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 FBPGPS2011 Operate a creamed honey manufacture 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 creaming honey
- started, operated, monitored and adjusted process equipment used for creaming honey to achieve required quality outcomes
- taken corrective action in response to typical faults and inconsistencies
- completed workplace records in required format
- applied safe work practices, and identified work health and safety hazards and controls
- safely shut down equipment
- applied food safety procedures.

Knowledge Evidence

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:

- basic principles of crystallisation, including:
 - an understanding of crystal structure and where appropriate
 - methods used to reduce crystal size
 - the effects of temperature and agitation on crystal formation
 - appropriate ratio of seed to liquid honey
 - factors that influence the crystallisation process, including moisture content and crystal size
- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - purpose and location of sensors and related feedback instrumentation
- services required for creamed honey manufacture and action to take if services are not available
- quality and organoleptic characteristics of different types of honey processed
- quality characteristics to be achieved by the final product, and related test methods used to confirm quality
- quality requirements of seed and liquid honey used, and the effect of variation on the final product
- operating requirements, parameters and corrective action required where the process is outside specified operating parameters (including ambient and processing temperatures, agitation speeds, and holding times and temperatures)
- typical equipment faults and related causes, including:
 - signs and symptoms of faulty equipment
 - early warning signs of potential problems
- methods used to monitor each stage of the production process, including inspecting, measuring and testing as required
- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination and food safety risks associated with the process and related control measures (this relates specifically to air inclusion and moisture content, and related methods of control)
- common causes of variation and corrective action required
- factors that affect the stability and shelf-life of the finished product and options to extend shelf-life, including storage conditions for packed product
- work health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- 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

Knowledge Evidence	
<ul style="list-style-type: none"> • environmental issues and controls relevant to the process, including waste/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 creamed honey manufacture equipment • cleaning and sanitation procedures for creamed honey manufacture equipment. 	
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"> • process and related equipment and services • seed and liquid honey • personal protective clothing and equipment • sampling schedules, and test procedures and equipment • cleaning procedures, materials and equipment • specifications: <ul style="list-style-type: none"> • 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: <ul style="list-style-type: none"> • interactions with team members and supervisors. <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>