

Modification history

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 5.0

FBPDPR3XX4	Control batch processing for powdered milk products
Application	<p>This unit of competency describes the skills and knowledge required to handle, feed and dose micronutrients and additives when undertaking batch processing of powdered milk products.</p> <p>This unit applies to individuals who handle, measure, set dosages and record micronutrients and additives in batch processing of powdered milk products.</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	Dairy processing (DPR)

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. Identify finish feed requirement	1.1 Identify product to be manufactured from production schedule, customer order or standard operating procedure (SOP) 1.2 Identify micronutrient or additive requirements from screen, recipe, SOP or supervisor
2. Obtain correct micronutrient or other additive	2.1 Identify storage location for micronutrient or additive according to workplace requirements 2.2 Obtain micronutrient or additive according to SOP 2.3 Read micronutrient or additive label to determine any special mixing, dosing or health and safety requirements 2.4 Confirm micronutrients and additive requirements with nutritionist and/or other technical staff
3. Add micronutrient or additive to product	3.1 Match micronutrient or additive to powdered milk product 3.2 Determine appropriate volume, measurement or proportion of micronutrient or additive 3.3 Measure, prepare and pre-mix micronutrient or additive in line with safety and production requirements 3.4 Add micronutrient or additive to product at appropriate location and stage of processing in line with workplace procedures 3.5 Follow appropriate contamination, quality and traceability procedures according to health, safety and food safety procedures 3.6 Take samples of product and conduct basic tests to ensure product meets specifications 3.7 Dispose of waste according to environmental guidelines
4. Record use of micronutrient or additive	4.1 Record type and amount of micronutrient or additive used in required format 4.2 Generate correct product batch labels and add to product using required method 4.3 Complete workplace records including traceability 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 names of powdered milk micronutrients and additives Read and check information on product specification
Writing	<ul style="list-style-type: none"> Record use of micronutrients and additives using electronic, digital and/or paper-based formats
Oral communication	<ul style="list-style-type: none"> Use industry vocabulary, including names of micronutrients and additives
Numeracy	<ul style="list-style-type: none"> Measure products and ingredients by weight (mg, g, kg, T), volume (ml, L)

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPDPR3XX4 Control batch processing for powdered milk products	Not applicable	New unit	No equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
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TITLE	Assessment requirements for FBPDPR3XX4 Control batch processing for powdered milk products
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has controlled batch processing of at least one run of powdered milk product to meet specification, including:</p> <ul style="list-style-type: none"> • applying safe work practices • applying food safety procedures to work practices • accurately measuring micronutrients and/or additives. 	

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"> • milk powder manufacturing process, including spray drying • properties of powdered milk products including particle size, powder density, solubility and stability • nutritional make-up of powdered milk products produced at the workplace • four categories of food safety hazards, including biological, chemical, physical, and allergenic and relevant controls and procedures for identifying unsafe and/or non-conforming product • common microbiological hazards typically found in powdered milk and their controls • principles of a critical control point (CCP) analyses approach to managing food safety, including identifying hazards that are likely to occur, establishing appropriate methods of control, and confirming that controls are met • contamination and cross-contamination risks and controls used when mixing powdered milk products • risk factors for cross-transference for batch processing • good manufacturing practices (GMP) relevant to work task • requirements of the Food Standards Code in relation to dairy processing • preparation procedures required for batch processing of powdered milk products • sampling techniques used to check product against specification • basic tests carried out on powdered milk products • mathematical techniques to determine appropriate volume, measurement or proportion of additives in the batch • health and safety procedures for working with powdered milk products • environmental issues and controls relevant to working with powdered products, including waste disposal • cleaning and sanitation procedures for processing equipment • procedures to track traceability of product. 	

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 powdered milk processing workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • personal protective equipment and clothing • powdered milk product for processing • product recording and labelling system • specifications: <ul style="list-style-type: none"> • sample production schedule, customer order or standard operating procedures. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	

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