

the Modification history

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

FBPOPR1006X	Monitor process operation
Application	<p>This unit of competency describes the skills and knowledge required to monitor the operation of equipment used in a production process.</p> <p>This unit applies to individuals who work in a food production environment under direct supervision.</p> <p>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.</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	Operational (OPR)

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. Monitor equipment operation	1.1 Read or listen to work instructions from supervisor and ask for clarification where necessary 1.2 Identify health and safety hazards and food safety hazards and inform supervisor 1.3 Use appropriate personal protective equipment and clothing to suit work task 1.4 Inspect and monitor equipment to confirm safety and operating condition 1.5 Maintain materials and consumable levels as required 1.6 Maintain workplace records according to workplace procedures 1.7 Maintain a clean and tidy work area according to workplace requirements
2. Identify and respond to non-conformance	2.1 Monitor the process to confirm performance is maintained within specification 2.2 Identify and report out-of-specification product, process and equipment performance

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
Learning	<ul style="list-style-type: none"> Recognise and seek guidance to correct simple problems
Writing	<ul style="list-style-type: none"> Update equipment log book
Reading	<ul style="list-style-type: none"> Follow simple work instructions Follow control screen or panel prompts
Oral communication	<ul style="list-style-type: none"> Ask simple questions to clarify understanding of instruction or information
Numeracy	<ul style="list-style-type: none"> Measure consumables Anticipate when consumables need to be replenished

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR1006X Monitor process operation	FBPOPR1006 Monitor process operation	Application of unit clarified Minor changes to Performance Criteria Foundation skills refined Performance Evidence and Knowledge Evidence clarified Minor changes to Assessment Conditions	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 FBPOPR1006X Monitor process operation
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 the individual has monitored the operation of equipment used in a production process to complete at least one batch or production run, including:</p> <ul style="list-style-type: none"> • applying food safety procedures to work practices • following safe work procedures. 	
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"> • purpose of equipment used in production process • required output and quality requirements to be met by the production process • basic operating principles of equipment used, such as main equipment components, status and purpose of guards, and emergency stop, isolation and lock-out controls, and, where required, the operating features of the control panel and the relationship between control panel functions and the physical equipment • common causes of faults or unacceptable performance, and action required within level of responsibility • health and safety hazards and controls associated with process operations • food safety risks associated with process operation and related control measures • common contamination and cross-contamination risks associated with the process • procedures and responsibility for reporting problems arising from monitoring process operations • recording system and responsibilities for completing records. 	
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"> • processing equipment and related services • materials and consumables as required • personal protective clothing and equipment • specifications: <ul style="list-style-type: none"> • work procedures, including advice on safe work practice • production schedules and specifications • relationships: <ul style="list-style-type: none"> • supervisor. <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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