Modification history

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

FBPOPR2060X	Operate an automated cutting process
Application	This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down an automated cutting process. This unit applies to individuals who work under general supervision in a food processing environment. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of an automated cutting process and associated equipment. 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. No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.
Prerequisite Unit	Nil
Unit Sector	Operational (OPR)

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Prepare for work in processing area	1.1 Confirm product is available to meet processing requirements 1.2 Identify and confirm cleaning requirements and equipment status according to health, safety and food safety requirements 1.3 Wear appropriate personal protective clothing and ensure correct fit
2. Prepare the automated cutting equipment and process for operation	2.1 Fit machine components and related attachments, and adjust to meet operating requirements 2.2 Enter processing and operating parameters to meet safety and production requirements 2.3 Carry out pre-start checks according to work health and safety and operating procedures
3. Operate and monitor equipment	3.1 Start, operate and monitor equipment to ensure optimal operations 3.2 Monitor the process to confirm that product specifications are met 3.3 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.4 Follow and apply workplace housekeeping procedures and environmental requirements
4. Shut down the automated cutting process	4.1 Identify the appropriate shutdown procedure 4.2 Shut down the process according to safe operating procedures 4.3 Identify and report maintenance requirements according to workplace procedures 4.4 Maintain workplace records according to workplace procedures

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.

Skill	Description
Reading	• Interpret workplace and standard operating procedures relevant to work task • Interpret production requirements
Writing	• Record operating, routine maintenance and shutdown information using electronic, digital and/or paper-based formats
Numeracy	• Monitor and interpret production and process control indicators and data, measurement of cut • Monitor supply and flow of materials to and from the process

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2060X Operate an automated cutting process	FBPOPR2060 Operate an automated cutting process	Minor changes to Performance Criteria to clarify task Foundation skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements	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

TITLE	Assessment requirements for FBPOPR2060X Operate an automated cutting process

Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has operated an automated cutting process to cut at least one batch of product, to meet specifications, including:
- applying safe work procedures
- following food safety procedures
- conducting pre-start checks, including:
  - inspecting equipment condition to identify blade sharpness and other signs of wear
  - selecting appropriate settings and/or related parameters for product
  - cancelling isolation or lock-outs
  - confirming that equipment is clean and correctly configured for cutting process requirements
  - positioning sensors and controls correctly
  - ensuring any scheduled maintenance has been carried out
  - confirming that all safety guards are in place, and operational and running
  - trialling cut to confirm accuracy/positioning where required
- addressing routine processing issues.

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:
- purpose and basic principles of the automated cutting process
- basic operating principles of equipment required to operate an automated cutting process, including:
  - main equipment components
  - status and purpose of guards
  - equipment operating capacities and applications
  - purpose and location of sensors and related feedback instrumentation
- the flow of the automated cutting process and the effect of outputs on downstream processes
- quality characteristics to be achieved by the automated cutting process, including quality specifications and ability to assess cut quality and determine any required adjustments
- 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
- methods used to monitor the automated cutting process, including inspecting the quality of cuts
- inspection or test points (control points) in the automated cutting process and the related procedures and recording requirements
- contamination/cross contamination and food safety risks associated with the automated cutting process and related control measures
- common causes of variation and corrective action required when operating an automated cutting process
- 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 automated cutting process and workplace production requirements, including emergency and routine shutdowns, and procedures to follow in the event of a power outage
- isolation, lock-out and tag-out procedures and responsibilities for an automated cutting process
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the automated cutting 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
- cleaning and sanitation procedures required for automated cutting equipment

Knowledge Evidence

- recording procedures to track traceability of product.

Assessment Conditions

Assessment of skills must take place under the following conditions:
- physical conditions:
    - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
    - personal protective clothing and equipment
    - automated cutting equipment and related services
    - product to be cut
    - cleaning procedures, materials and equipment
- specifications:
    - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
    - information on equipment capacity and operating parameters
    - production schedule/batch specifications, control points and processing parameters
    - recording requirements and procedures.

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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