

**Modification history**

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

FBPPBK2006X	Operate a griddle production process
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a griddle production process.</p> <p>This unit applies to individuals who work under general supervision in a food production environment. It typically applies to the production worker responsible for applying basic operating principles to operate a griddle, to make products such as pancakes.</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>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Production baking (PBK)

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 to produce food using griddle	1.1 Interpret to work instructions from supervisor and clarify where required 1.2 Identify health and safety hazards and inform supervisor 1.3 Wear appropriate personal protective equipment and clothing and ensure correct fit 1.4 Confirm materials and ingredients are available to meet operating and food safety requirements 1.5 Confirm equipment and services are available 1.6 Identify and confirm equipment is clean and maintenance requirements have been met, according to health, safety and food safety requirements
2. Prepare 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 food 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 Introduce ingredients and additives in the required quantities and sequence to meet recipe specifications 3.2 Start, operate and monitor the process for variation in operating conditions 3.3 Monitor the process to confirm that product meets specifications 3.4 monitor depositing of mix to ensure product weight is accurate 3.5 Monitor cooking process to ensure product meets specifications 3.6 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.7 Follow and apply workplace housekeeping procedures and environmental requirements
4. Shut down the process	4.1 Complete the process safely according to workplace procedures 4.2 Identify and report maintenance requirements 4.3 Maintain workplace records accurately according to workplace procedures

<b>Foundation Skills</b>	
<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>	
<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Interpret work instructions and product specifications</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record processing information using electronic, digital and/or paper-based formats</li> </ul>
Oral communication	<ul style="list-style-type: none"> <li>Follow instructions and ask questions to clarify information</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Interpret symbols and numbers on temperature gauges and scales</li> <li>Use basic arithmetic to calculate quantities</li> <li>Measure size (mm, cm) and weight (mg, g, kg), and volume (ml, L)</li> </ul>

<b>Unit Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPPBK2006X Operate a griddle production process	FBPPBK2006 Operate a griddle production 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

<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>
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<b>TITLE</b>	<b>Assessment requirements for FBPPBK2006X Operate a griddle production process</b>
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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 the individual has set up, operated, adjusted and shut down a griddle production process for different products on at least three occasions, including:

- applying food safety practices
- following safe work procedures
- starting, monitoring and adjusting processing equipment to achieve required outcomes, including monitoring control points and conducting inspections to confirm process remains within specification, including:
  - characteristics of the mix, including colour, viscosity, density and consistency
  - time and temperature
  - weight of product
  - characteristics of the cooked product
- 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 griddle product manufacturing
- type and purpose of griddle equipment, including:
  - weighing equipment
  - mixing equipment
  - depositing equipment
  - cooking equipment
  - cooling fans and tunnels
  - extraction fans
  - conveyors
- 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
- typical equipment faults and related causes, including signs and symptoms of faulty equipment, loss of power, and early warning signs of potential problems
- procedures for monitoring production, including:
  - materials transfer prior to commencing mixing
  - mixing parameters including water temperature, sequence of ingredient addition, mixing times and mix consistency
  - depositing parameters to achieve product size and weight
  - monitoring mixture levels in hopper and alignment of deposited mixture
  - griddle line equipment, including temperature of cooking surface, the size, shape and colour of product, and moisture content of product
  - cooling equipment and time
- typical griddle product ingredients, including:
- basic operating principles of process control, including the relationship between control panels and systems and the griddle
- key features of the flow of the griddle production process and the effect of outputs on customer satisfaction and downstream processes
- quality requirements of materials and effect of variation on process performance
- quality characteristics to be achieved by griddle products
- griddle product manufacturing process specifications, procedures and operating parameters
- operating requirements and parameters and corrective action required where operation is outside specified operating parameters
- methods used to monitor the production process, including:

<b>Knowledge Evidence</b>
<ul style="list-style-type: none"> <li>• inspecting, measuring and testing processes</li> <li>• inspection and test points (control points) in the process</li> <li>• related procedures and recording requirements</li> <li>• common causes of variation and corrective action required</li> <li>• health and safety hazards and controls relevant to the griddle product manufacturing process, including:                             <ul style="list-style-type: none"> <li>• limitations of personal protective equipment</li> <li>• routine shut down procedures</li> <li>• emergency shut down procedures</li> <li>• procedures to follow in the event of a power outage</li> <li>• isolation, lock out and tag out procedures and responsibilities</li> </ul> </li> <li>• contamination/cross-contamination and food safety risks and related controls</li> <li>• procedures and responsibility for reporting production and performance information</li> <li>• waste disposal procedures</li> <li>• cleaning and sanitation procedures required for mixing/blending and griddle</li> <li>• recording procedures to ensure traceability of product.</li> </ul>

<b>Assessment Conditions</b>
<p>Assessment of this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>• physical conditions:                             <ul style="list-style-type: none"> <li>• a workplace or an environment that accurately represents workplace conditions</li> </ul> </li> <li>• resources, equipment and material:                             <ul style="list-style-type: none"> <li>• personal protective clothing and equipment</li> <li>• mixing equipment, griddle and related services</li> <li>• ingredients for products cooked on griddle</li> <li>• cleaning materials and equipment</li> </ul> </li> <li>• specifications:                             <ul style="list-style-type: none"> <li>• work procedures, including advice on safe work practices, food safety, quality and environmental requirements</li> <li>• information on equipment capacity and operating parameters</li> <li>• production schedule/batch/recipe specifications, control points and operating parameters</li> <li>• recording requirements.</li> </ul> </li> </ul> <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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