Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package version 2.0. |

| FBPFST5003 | Construct a process control chart for a food processing operation |
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| Application | This unit of competency describes the skills and knowledge required to construct a process control chart for a food processing operation in general food production, meat and seafood industries. The unit does not cover applying statistics to analyse mechanical, electrical, electronic or fluid power systems. However, it includes applying statistics to food processing equipment to determine process capability and to construct a process control chart for the food processing operation. This unit applies to individuals who are responsible for establishing and maintaining product safety, quality and efficiency in food processing and undertake roles in product design or quality and production management. No occupational licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice. |
| Prerequisite Unit | Nil |
| Unit Sector | Food science and technology (FST) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Apply tools and techniques to collect and present data | 1.1 Identify the key characteristics and uses of attribute and variable data1.2 Determine the concepts of frequency and distribution1.3 Determine the frequency and distribution of supplied data for various measurement levels1.4 Identify and apply data collection tools including check sheets, surveys and logs1.5 Construct appropriate charts and graphs using available data |
| 2. Interpret charting tools and techniques in process control | 2.1 Interpret and analyse the concept of process capability and its implications2.2 Apply probability distributions in analysing process capability2.3 Interpret control charts used to monitor processes2.4 Identify the application of charting methods to establishing process capability, evaluating process changes and interpreting simple experiments |
| 3. Determine the process capability of a piece of equipment on a production line | 3.1 Identify the scope and purpose of the process3.2 Determine a representative data sample3.3 Select appropriate data collection techniques3.4 Collect data to meet sampling requirements3.5 Select and apply appropriate statistical analysis techniques3.6 Calculate all relevant parameters for the determination of process capability statistically3.7 Incorporate the process capability value for each piece of equipment into process control for the whole operation |
| 4. Construct a process flow chart | 4.1 Identify scope and purpose of average and range charts in the food industry4.2 Calculate all relevant parameters for use in preparing both average and range charts statistically4.3 Prepare average and range charts, showing all pre-calculated parameters4.4 Interpret trends and cyclic patterns of average and range charts4.5 Design an action plan based on the results of average and range  |

| Foundation SkillsThis 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. |
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| Skill | Description |
| Reading  | * Interprets industry standards
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| Writing | * Documents recommendations regarding the outcomes of the process capability
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| Interact with others | * Clarifies the purpose and possible actions to be taken as a result of work related communications
* Uses industry standard terminology
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| Get the work done | * Monitors outcomes of decisions and identifies key product quality systems concepts and principles that may be adaptable to future situations
* Uses digital tools to monitor processes and access and organise complex data
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| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPFST5003 Construct a process control chart for a food processing operation | FDFFST5003A Construct a process control chart for a food processing operation | Updated to meet Standards for Training Packages | Equivalent unit |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4 |

| TITLE | Assessment requirements for FBPFST5003 Construct a process control chart for a food processing operation |
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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 effectively constructed a process control chart for at least one food processing operation, including:* applying Poisson and binomial distributions to supplied attribute data
* calculating and interpreting indices of variability
* identifying skewed distributions
* calculating and interpreting indices of significance and variance
* calculating and interpreting indices of probability
* analysing control charts to monitor processes
* applying control tools and data collection techniques to determine process capability
* applying the uses of average and range charts in the food industry
* calculating statistically all relevant parameters for use in preparing both average and range chart
* preparing average and range charts showing all pre-calculated parameters
* interpreting trends and cyclic patterns of average and range charts
* preparing an action plan based on the results of average and range
* describing and calculating measure of central tendency
* identifying the principles of process capability
* calculating all relevant parameters for the determination of process capability statistically
* interpreting process capability value in relation to the overall process
* representing data in graphs, tables, averages and percentages
* preparing a report with recommendations regarding the outcomes of the process capability.
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| Knowledge Evidence |
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| 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:* the terms statistic and parameter
* the concept of statistical inference
* principles of variability and variance
* types and causes of variation
* probability principles
* Poisson and binomial distributions
* characteristics of the Normal distribution
* the role of Statistical Quality Control (SQC)
* concepts of process capability, acceptance levels and process improvement
* the relationship between probability and statistical inference
* the concept of variation within processes and recognition of its implications for process design and management
* the scope and purpose of average and range charts in the food industry
* all relevant parameters for use in preparing both average and range chart
* pre-calculations of parameters of average and range charts
* trends and cyclic patterns of average and range charts
* the preparation of an action plan based on the results of average and range
* the definition of process capability
* process capability values.
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| Assessment Conditions |
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| Assessment of skills must take place under the following conditions: * physical conditions:
* skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace
* resources, equipment and materials:
* production process and related equipment, manufacturers’ advice and operating procedures
* methods and related software systems for collecting data and calculating yields, efficiencies and material variances appropriate to production environment
* specifications:
* tests used to report relevant product/process information and recorded results.

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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