Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0. |

| FBPCHE3XX2 | Operate and monitor a cheese pressing and moulding process |
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| Application | This unit of competency describes the knowledge and skills required to set up, operate, adjust and shut down a pressing and moulding process to produce cheese to specifications.This unit applies to individuals who apply basic operating principles to the operation and monitoring of pressing and moulding equipment and processes in a cheese production environment.All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, and food safety regulations, legislation and standards that apply to the workplace.No licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Cheese (CHE) |

| 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. Prepare the pressing and moulding equipment and process for operation | 1.1 Confirm materials and personal protective equipment are available for operating requirements1.2 Identify and confirm cleaning and maintenance requirements according to food safety requirements1.3 Identify food safety requirements for the task and product1.4 Fit personal protective equipment and adjust machine components and attachments needed for operating requirements1.5 Enter parameters required to meet safety and operating requirement1.6 Conduct pre-start checks according to workplace procedures |
| 2. Operate and monitor equipment | 2.1 Start up the pressing and moulding process according to workplace procedures2.2 Monitor equipment to identify variation in operating conditions2.3 Adjust equipment operations to meet product specification2.4 Take samples and confirm that specifications are met at each stage2.5 Identify, rectify and/or report out-of-specification product or process outcomes2.6 Maintain the work area according to workplace guidelines, health and safety and food safety requirements2.7 Enter information in workplace records in required format |
| 3. Shut down the pressing and moulding process | 3.1 Identify the appropriate shutdown procedure3.2 Shut down the process safely according to workplace procedures3.3 Identify and report maintenance requirements according to workplace procedures |

| 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 | * Interpret standard operating procedures for the cheese pressing and moulding process
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| Writing | * Record processing data using electronic, digital and/or paper-based formats
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| Numeracy | * Confirm process remains within specification for capacity and flow of product
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| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPCHE3XX2 Operate and monitor a cheese pressing and moulding process | FBPDPR2005 Operate a cheese pressing and moulding process | Unit code and title updated to match complexity of taskMinor changes to Performance Criteria for clarityFoundation skills refinedPerformance Evidence clarifiedMinor changes to Knowledge Evidence and Assessment Conditions | Equivalent  |

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| 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 FBPCHE3XX2 Operate and monitor a cheese pressing and moulding process |
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| Performance Evidence |
| An individual demonstrating competency must satisfy all the elements and performance criteria in this unit.There must be evidence that the individual has set up, operated and monitored, and shut down a cheese pressing and moulding process to produce at least one batch of cheese to meet specifications, including:* applying food safety procedures to work practices
* following safe work practices
* taking corrective action in response to typical faults and inconsistencies.
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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:* purpose and basic principles of the pressing and moulding process
* basic operating principles of equipment, including:
* main equipment components
* equipment status and purpose of guards
* operating capacities and applications
* the purpose and location of sensors and related feedback instrumentation
* the flow of the pressing and moulding process, and the effect of product output on downstream processes
* quality characteristics to be achieved by the pressing and moulding process
* effect of raw material characteristics on pressing and moulding process performance
* contamination/cross contamination and food safety risks associated with the process and related control measures
* 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
* early warning signs of potential problems
* techniques used to monitor the pressing and moulding process, including inspecting, measuring and testing as required by the process
* good manufacturing practices (GMP) relevant to work task
* inspection or test points (control points) in the process and the related procedures and recording requirements
* health and safety hazards and controls
* requirements of different shutdowns as appropriate to the process and workplace production requirements, including:
* emergency and routine shutdowns
* procedures to follow in the event of a power outage
* isolation, lock out and tag out procedures and responsibilities
* procedures and responsibility for reporting production and performance information
* environmental issues and controls relevant to the process, including waste collection and handling procedures
* basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
* routine maintenance procedures for cheese pressing and moulding equipment
* cleaning and sanitation procedures for cheese pressing and moulding equipment
* procedures to record traceability of product.
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| Assessment Conditions |
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| Assessment of skills in this unit of competency 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 equipment
* pressing and moulding equipment
* cleaning materials and equipment
* specifications:
* work procedures, including advice on safe work practices, food safety and quality and requirements
* information on equipment capacity and operating parameters
* product specifications, control points and processing parameters
* sampling schedules and test procedures and equipment
* documentation and recording requirements.

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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