Modification history

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

| FBPGRA3XX2 | Operate and monitor grain conditioning |
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| Application | This unit of competency describes the skills and knowledge required to set up, operate, monitor and shut down equipment, to condition grain by adding water at the required parameters to achieve optimum milling results. This unit applies to individuals who work in a grain processing environment under the direction the miller or head miller. It typically targets the production worker responsible for applying operating principles to the operation and monitoring of grain conditioning equipment and processes.All work must be carried out to comply with workplace procedures according to 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 | Grain processing (GRA) |

| 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 grain conditioning equipment and process for operation | 1.1 Confirm materials are available to meet product specification requirements1.2 Select, fit and use personal protective equipment and clothing 1.3 Identify and confirm cleaning and maintenance requirements have been met according to health, safety and food safety procedures1.4 Set up and adjust machine components and related attachments according to operating requirements1.5 Check processing or operating parameters to meet safety and production requirements1.6 Conduct pre-start checks according to operator instructions |
| 2. Operate and monitor equipment | 2.1 Start and operate the process according to safe work procedures2.2 Monitor equipment and services to ensure optimal operations 2.3 Take and test samples to ensure conditioned product meets grist moisture specifications2.4 Identify any variation in equipment operation and troubleshoot to identify solution2.5 Identify, rectify or report out-of-specification product or process outcomes2.6 Store conditioned product according to food safety procedures2.7 Maintain the work area according to safe work and food safety procedures2.8 Maintain workplace records including traceability and biosecurity records, according to workplace procedures |
| 3. Shut down the process | 3.1 Identify the appropriate shutdown procedure3.2 Shut down the process safely according to operating procedures3.3 Identify and report maintenance requirements according to workplace procedures3.4 Ensure waste is disposed of in line with environmental requirements |

| 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 grain conditioning requirements
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| Writing | * Record product and processing information using digital and/or paper-based formats
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| Numeracy | * Measure product using weight (kg, T) and volume (L, hL), to two decimal points
* Calculate water addition to suit machine and grist type
* Use percentages (%) as they apply to mixes of grain
* Read and interpret measurements on moisture meter
* Accurately interpret readings on scales and gauges
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| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPGRA3XX2 Operate and monitor grain conditioning  | FBPGRA2003 Operate a grain conditioning process | Unit title and code updated to better match work taskMinor changes to Performance Criteria to clarify intentFoundation skills refinedPerformance Evidence clarifiedMinor changes to Knowledge Evidence and Assessment Conditions | Equivalent unit |

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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 FBPGRA3XX2 Operate and monitor grain conditioning  |
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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 operated and monitored a grain conditioning on at least one occasion, including:* applying safe work practices
* applying food safety procedures to work practices
* checking moisture content of grist meets product specifications
* 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 grain conditioning and effects on the milling process and the end product:
* target moisture of grain
* time grain has been conditioned
* underlying principles to ensure that grain can effectively milled, good separation of bran from endosperm
* reasons for conditioning grain
* basic operating principles of equipment, including:
* main equipment components including settings and the number of steps required to add moisture
* status and purpose of guards
* the purpose and location of sensors and related feedback instrumentation
* services required and action to take if services are not available
* good manufacturing practices (GMP) relevant to work task
* the flow of the grain conditioning and the effect of outputs on downstream milling processes
* typical equipment faults and related causes, including:
* signs and symptoms of faulty equipment
* early warning signs of potential problems
* methods used to monitor conditioning, including:
* using online moisture analysis device
* visually inspecting conditioned grain
* testing moisture levels
* checking silo allocations are correct
* typical problems with conditioning grain:
* high moisture
* low moisture
* inconsistent moisture patches through grist
* inconsistent time for conditioning
* inconsistent milling results, including low yield, flour quality issues
* high starch damage
* faulty product sensors, solenoids or water flow meters
* product bridges
* inconsistent or inadequate water pressure
* the need for offsets and/or calibration of moisture sensors
* grain hardness/water hardness
* contamination/cross contamination and food safety risks associated with the conditioning grain and related control measures
* health and safety hazards and controls
* requirements of different shutdowns as appropriate to the conditioning process and workplace production requirements, including:
* routine cleaning/conditioning section shutdown
* unexpected production stop
* emergency 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 conditioning process, including waste and rework collection and handling procedures related to the process
* basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
* routine maintenance procedures for grain conditioning equipment
* cleaning and sanitation procedures for workspace and equipment
* procedures to track traceability of product
* procedures to ensure biosecurity requirements are met.
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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 grain processing workplace or an environment that accurately represents workplace conditions
* resources, equipment and materials:
* grain conditioning equipment and services
* personal protective equipment
* grain for conditioning
* specifications:
* grain conditioning specification
* production schedule including target moisture and target conditioning time
* work procedures, including advice on safe work practices, food safety, quality and environmental 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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