Modification history

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

| FBPGRA3XX4 | Receive and handle grain in a storage area |
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| Application | This unit of competency describes the skills and knowledge required to receive grain, handle grain in a storage area, taking samples, testing samples, segregating and moving grain in a manner that minimises dust and exposure to pests.This unit applies to individuals who work in a grain processing environment for human or stock consumption. It typically targets the production worker responsible for applying basic operating principles to the receival and storage of grain in permanent or temporary storage facilities.Note: This unit does not cover work in confined spaces.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. Receive grain from supplier | 1.1 Compare order details to details on delivery docket1.2 Check vendor declaration to ensure grain meets specifications of order1.3 Carry out visual inspection to ensure delivery meets order requirements |
| 2. Sample and test grain | 2.1 Select, fit and use personal protective clothing and equipment according to health and safety and food safety requirements2.2 Take representative samples of grain for testing according to workplace procedures and food safety requirements2.3 Conduct basic tests to check properties of incoming grain2.4 Confirm raw materials meet processing requirements or take action to respond to out of specification materials2.5 Record delivery of raw materials, in line with workplace procedures2.6 Prepare grain samples for dispatch, including labelling and packaging according to food safety and workplace requirements |
| 3. Move grain into and out of storage | 3.1 Identify grain for handling and storage according to food safety and workplace requirements3.2 Select appropriate silo types and handling equipment for various grains in relation to their storage characteristics and flow properties3.3 Conduct pre-start checks on machinery and equipment used for grain storage and transfers3.4 Start, operate, monitor and adjust storage and transfer equipment3.5 Segregate grain according to type, variety and quality characteristics and keep workplace and traceability records3.6 Take steps to minimise pest infestation according to health and safety and food safety requirements3.7 Move grain safely into and out of storage according to health and safety and food safety requirements3.8 Implement suitable measures to minimise the effect of desiccant dusts on the flow properties of grain 3.9 Check grain regularly during movement for contamination according to health and safety and food safety requirements3.10 Clean storage and handling equipment thoroughly after emptying according to food safety requirements3.11 Maintain workplace records including traceability and biosecurity records, 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 grain order details
* Interpret storage requirements
* Interpret directions for the safe operation of equipment
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| Writing | * Record out-of-specification results
* Complete processing records using digital and/or paper-based formats
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| Numeracy | * Estimate and measure weight, volume and space requirements (kg, T, hL)
* Read and interpret gauges and scales, including temperature
* Determine equipment capacity and operating parameters
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| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPGRA3XX4 Receive and handle grain in a storage area | FBPGRA2010 Handle grain in a storage area | Unit merged to remove duplicationUnit title and code updated to better match work taskElement 1 added Minor changes to existing Performance Criteria to clarify intentFoundation skills refinedPerformance Evidence clarifiedMinor changes to Knowledge Evidence and Assessment Conditions | Not equivalent  |
| FBPGRA3XX4 Receive and handle grain in a storage area | FBPGRA2011 Receive grain for malting | Unit merged to remove duplicationUnit title and code updated to better match work taskMinor changes to existing Performance Criteria to clarify intentFoundation skills refinedPerformance Evidence clarifiedMinor changes to Knowledge Evidence and Assessment Conditions | Not 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 FBPGRA3XX4 Receive and handle grain in a storage area |
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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 received, handled and moved at least one delivery of grain, to meet product order and storage requirements, including:* applying safe work practices
* applying food safety procedures to work practices
* recognising different grain types and varieties (relevant to site operations)
* taking corrective action in response to pests, contamination or inconsistencies with storage conditions.
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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:* operating principles of grain receival and storage
* grain hygiene and sealing requirements
* the need to identify grain as out of specification or unsound
* receival charts including common defects
* vendor declarations, organic certifications
* basic tests typically carried out on grain including protein, moisture, screenings
* escalation procedures for grain that is out of specification
* segregation requirements to maintain integrity and quality of grain
* flow of grain in storage area from receipt to dispatch
* typical storage equipment faults and related causes, including:
* signs and symptoms of faulty equipment
* early warning signs of potential problems
* contamination/cross contamination and food safety risks associated with the grain storage process and related control measures, including microbiological, physical, chemical and allergen/cross contact allergen risks
* 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 grain storage process and workplace 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
* environmental issues and controls relevant to the grain storage process
* basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
* cleaning and sanitation procedures for storage area and grain handling 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:
* personal protective equipment required to handle grain in a storage area
* grain storage and transfer equipment and services
* grain to be received and stored
* specifications:
* work procedures, including advice on safe work practices, food safety, quality and environmental requirements
* storage and transfer instructions.

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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