

## Operate central control systems in food and drink operations

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### Overview

This standard is about the skills and knowledge needed for you to operate central control systems in food and drink operations and the associated supply chain.

This standard is about managing complex and substantial processes through the operation of a central control system. It covers monitoring the process, responding to alarms and operating the necessary control sequences, as well as overcoming any problems that might arise. You must know how and be able to use central control systems and overcome problems. Complying with and understanding health and safety, food safety and organisational requirements are essential features of this standard.

This standard is recommended for you if you have responsibility for supporting production operations in food and drink processing.

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### Performance criteria

You must be able to:

#### **Use central control systems**

1. operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when using central control systems
2. log on at the specified time
3. monitor the process at the required frequency
4. respond to alarms and take appropriate action within the limits of your responsibility
5. operate necessary control sequences according to procedures
6. complete documentation in line with organisational requirements
7. maintain effective communications

#### **Overcome problems using control systems**

8. overcome problems according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
9. make appropriate alterations to control parameters, auto/manual selection and sequencing as required
10. take appropriate corrective action within limits of your authority when problems or possible future problems are identified
11. inform those who need to know of any corrective action and its effects
12. complete documentation in line with organisational requirements
13. maintain effective communications

## Knowledge and understanding

You need to know and understand:

1. the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions and what may happen if they are not followed
2. what the plant and equipment layout is
3. what the process equipment sequences are and what may happen if controls are not sequenced properly
4. what the effect of control systems not performing to specification are on the process and the remedial action to be taken
5. what the alarms in the system are and how to respond to them
6. what could happen if the process is not monitored at the required frequency
7. what may happen if recognised procedures are not followed when sequencing necessary controls
8. what the effect of plant, equipment or services not performing to specification is and the remedial action to be taken
9. what the limits of your own authority and competence are and why it is important to work within them
10. what recording, reporting and communication is needed

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