Modification history

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

| FBPCEL2011 | Perform heat exchange operations |
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| Application | This unit of competency describes the skills and knowledge required to prepare and operate heat exchange equipment.  The unit applies to individuals who work under general supervision, with limited autonomy and accountability for their own work.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.  All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace. |
| Prerequisite Unit | Nil |
| Unit Sector | Cellar Operations (CEL) |

| 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 heat exchange process for operation | 1.1 Confirm work instructions and identify potential work health and safety (WHS) hazards and controls in accordance with workplace procedures  1.2 Select and use personal protective clothing and equipment (PPE) relevant to the job role  1.3 Confirm availability and prepare product and materials to meet production requirements  1.4 Confirm that services are available and ready for operation  1.5 Check equipment to confirm readiness for use according to operator instructions  1.6 Set the process to meet production requirements according to work instructions |
| 2. Operate and monitor the heat exchange process | 2.1 Start up the heat exchange process using safe work practices  2.2 Monitor control points to confirm performance is maintained within specification  2.3 Confirm that heat exchanged product meets specification  2.4 Monitor equipment to confirm operating condition  2.5 Identify, rectify and report out-of-specification product, process and equipment performance |
| 3. Shut down the heat exchange process | 3.1 Shut the process down following workplace procedures  3.2 Dismantle equipment safely and prepare for cleaning  3.3 Collect, treat and dispose of or recycle waste generated by both the heat exchange process and cleaning procedures  3.4 Conduct work according to workplace environmental guidelines  3.5 Record workplace information according to workplace procedures and format |

| Foundation Skills  This 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 textual information from a variety of workplace documents |
| Writing | * Record workplace information using industry-based vocabulary, grammar and conventions |
| Oral Communication | * Converse clearly using industry specific language |
| Numeracy | * Calculate numerical information relating to measurements, quantities and operational specifications * Interpret symbols and numbers to calibrate equipment and monitor control points |
| Navigate the world of work | * Follow clear instructions within defined level of responsibility * Recognise own work performance and seek assistance where required |
| Get the work done | * Recognise and act on opportunities for continuous improvement in accordance with workplace practices * Use the main features and functions of digital tools to identify and apply information in wine industry operations * Respond to routine problems using step by step instruction and procedures |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPCEL2011 Perform heat exchange operations | FDFCEL2011A Perform heat exchange operations | Updated to meet Standards for Training Packages  Minor changes to elements and performance criteria for clarity  Removal of prerequisite as no longer required by industry | 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 FBPCEL2011 Perform heat exchange operations |
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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 demonstrated the following at least once:   * accessing workplace information to identify heat exchange processing requirements * selecting, fitting and using personal protective clothing and equipment * confirming supply and status of product before commencing heat exchange operation * preparing and confirming status of equipment including lines, vessels, hoses, valves and fittings before commencing heat exchange process * setting up and starting up heat exchange process * monitoring the process and heat exchange equipment operation to identify out-of-specification results or non-compliance as required * taking and reporting corrective action in response to out-of-specification results or non-compliance * shutting down equipment in routine situations * conducting work safely following work health and safety procedures. | |

| 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 principles of heat exchange operations * links between heat exchange operations and related processes in winemaking operations * stages and changes which occur during heat exchange and the effect of process stages on the end product * quality characteristics and uses of heat exchanged product * product and materials preparation requirements and effect of variation on the process * main methods used to heat exchange product * process specifications, procedures and operating parameters in heat exchange process * heat exchange equipment and instrumentation components, purpose and operation * basic operating principles of process control systems * significance and method of monitoring control points within the process * common causes of variation and corrective action required * shutdown and cleaning requirements associated with changeovers and types of shutdowns * work health and safety hazards and controls * workplace procedures and responsibility for: * reporting problems * environmental issues and controls * waste handling requirements * recording requirements. |

| Assessment Conditions |
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| Assessment of skills 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 clothing and equipment for heat exchange operations * equipment and materials for heat exchange process * documentation or technology for recording and reporting information * specifications: * work instructions and workplace procedures for heat exchange operations.   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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