Modification history

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

| FBPOPR2065 | Work in confined spaces in the food and beverage industries |
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| Application | This unit of competency describes the skills and knowledge required to work in confined spaces in the food and beverage industries.  This unit applies to individuals who work under general supervision and exercise limited autonomy in a food or beverage processing environment.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.  NOTE: The terms 'occupational health and safety' (OHS) and 'work health and safety' (WHS) generally have the same meaning in the workplace. In jurisdictions where the national model WHS legislation has not been implemented, RTOs must contextualise the unit of competency by referring to current OHS legislative requirements. |
| Prerequisite Unit | Nil |
| Unit Sector | Operational (OPR) |

| 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. Plan and prepare for entering and working in confined spaces | 1.1 Access, interpret and apply compliance documentation relevant to entering and working in confined spaces  1.2 Obtain, confirm and apply work instructions and safety requirements  1.3 Obtain authorisation (entry permit) to enter the confined space  1.4 Obtain and wear required personal protective equipment (PPE)  1.5 Confirm emergency response procedure with the stand-by person  1.6 Identify, obtain and position signage, barriers and rescue equipment according to workplace requirements  1.7 Select tools and equipment to carry out tasks, check for serviceability and rectify or report faults  1.8 Identify, confirm and apply environmental protection requirements |
| 2. Enter and work in the confined space | 2.1 Gain access to the confined space  2.2 Test and monitor the atmosphere for harmful elements  2.3 Apply tagging and lock-out procedures  2.4 Enter confined space  2.5 Maintain communication with the stand-by person  2.6 Comply with entry permit requirements  2.7 Monitor and adhere to allocated entry time |
| 3. Exit confined space | 3.1 Exit confined space  3.2 Recover tools, equipment and materials  3.3 Conduct inspection of the confined space to ensure it is left safe and fit for purpose  3.4 Secure access  3.5 Remove tagging and lock-out  3.6 Complete confined space entry log |
| 4. Clean-up work area | 4.1 Clear work area and dispose of or recycle materials  4.2 Clean, check, maintain and store tools and equipment  4.3 Remove, clean and store barriers and signs |

| 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 basic directions and instructions |
| Navigate the world of work | * Apply workplace procedures to own role and responsibilities * Understand tasks and responsibilities required for work in confined spaces * Ask questions to clarify understanding or seek further information |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPOPR2064 Work in confined spaces in the food and beverage industries | FDFOP2065A Work in confined spaces in the food and beverage industries | Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Prerequisite removed | 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 FDFOP2065 Work in confined spaces in the food and beverage industries |
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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 safely and effectively worked in a confined space in the food and beverage industry, on a minimum of two occasions. | |

| 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:   * areas that constitute confined spaces * site and equipment safety requirements * entry and exit procedures, risks and regulations * types of air contaminants and toxic gases * limitations of breathing apparatus * equipment types, characteristics, technical capabilities and limitations * site isolation and site control responsibilities and authorities * locations of safety data sheets (SDS) information and application * confined space and Industry terminology * risks, hazards and control measures associated with confined spaces. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace * resources, equipment and materials: * personal protective clothing and equipment * equipment related to work task * specifications: * work procedures, entry permits, including advice on company practices, 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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