Modification history

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

| FBPVIT2021 | Operate nursery cold storage facilities |
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| Application | This unit of competency describes the skills and knowledge required to prepare, operate, monitor and maintain nursery cold storage facilities.  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 | Viticulture (VIT) | |

| 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 cold room for storage | 1.1 Confirm work instructions and identify potential work health and safety (WHS) hazards and controls with supervisor  1.2 Select and use appropriate personal protective clothing and equipment  1.3 Clean and sanitise cold room facilities according to workplace procedures  1.4 Set cold room environment specifications for temperature, humidity and air flow |
| 2. Operate and monitor cold room storage | 2.1 Move and store stock safely to minimise loss  2.2 Apply storage layout and stock movement to meet cold room plan  2.3 Operate mechanical transport within equipment parameters  2.4 Monitor environmental controls for out of range conditions  2.5 Monitor stock for signs of dehydration and fungal infection  2.6 Identify, rectify or report problems and anomalies in a timely manner |
| 3. Maintain cold room | 3.1 Start up and shut down cold room to meet manufacturers specifications  3.2 Clean, sanitise and secure cold room to maintain required hygiene  3.3 Collect and dispose of waste to maintain work area and meet environmental guidelines  3.4 Record cold room information accurately to ensure data is up to date |

| 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 accurately |
| Oral Communication | * Converse clearly using industry-specific language |
| Numeracy | * Calculate numerical information relating to measuring and adjusting equipment controls |
| 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 * Respond to routine problems using step-by-step instructions and procedures |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPVIT2021 Operate nursery cold storage facilities | FDFWGG2021A Operate nursery cold storage facilities | Updated to meet Standards for Training Packages  Changes to Elements and Performance Criteria for clear outcomes | 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 FBPVIT2021 Operate nursery cold storage facilities |
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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 on at least two separate occasions when operating nursey cold storage facilities:   * accurately applying workplace instructions to cold room operations * identifying and using suitable personal protective clothing and equipment * identifying and controlling workplace hazards in cold room operations * monitoring cold storage and stock conditions and making required adjustments * identifying and reporting on anomalies * shutting down, cleaning, sanitising and securing cold storage facilities * recognising and acting upon out-of-range conditions * recording information accurately and timely. | |

| 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:   * work health and safety (WHS) hazards and controls when working in a cold room, including: * selecting, fitting and using appropriate personal protective clothing and equipment * following safe work procedures to minimise hazards * accessing workplace information required to operate cold storage facilities * principles and practices of cold room planning and operation, including: * purpose and use of components of a cold room * cold room equipment operating instructions * principles and methods of maintaining cold room performance: * methods of packing and monitoring a cold room * common causes of variation or malfunction, and the corrective action required * effect of cold storage on cuttings * post-storage treatment of cuttings * applying cold room plan * moving material in and out of cold room * using manual and mechanical transfer methods * monitoring the health of cuttings during storage and checking for signs of: * dehydration * fungal infection * monitoring cold room facilities checking for out-of-range conditions, including: * temperature variations * humidity * air flow * starting up and shutting down equipment in response to routine and emergency situations * cold room nursery hygiene and environment, including: * applicable environmental law and regulation * enterprise and industry codes of practice * cleaning and sanitary requirements * waste collection and disposal * maintaining work area to meet standards * types of workplace records and means of recording, including: * manual * data entry devices. |

| 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 cool room conditions * resources, equipment and materials: * personal protective clothing and equipment used for operating a cold room * equipment, services and corresponding information * plants materials to be stored * manual and mechanical cold room transport and storage equipment * equipment sanitising procedures and materials * waste management equipment and materials * data recording requirements and procedures * specifications: * work procedures, including advice on company practices and safe work practices * equipment instructions and operation specifications * quarantine regulations and codes of practice * industry standards for cold storage of grape vines * cold room storage plan.   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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