Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0 |

| FBPOPR2010 | Work with temperature controlled stock |
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| Application | This unit of competency describes the skills and knowledge required to store and retrieve temperature controlled stock from appropriate storage facilities.  This unit applies to individuals who work in controlled temperature environments under general supervision and exercise limited autonomy with some accountability for their own work.  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.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication. |
| 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. Store stock to meet temperature control requirements | 1.1 Read or listen to work instructions from supervisor and clarify where needed  1.2 Identify work health and safety hazards and tell supervisor  1.3 Wear appropriate personal protective equipment and ensure correct fit  1.4 Identify goods requiring temperature control according to workplace requirements  1.5 Locate goods in correct storage areas to meet storage temperature, stores handling and stock rotation requirements  1.6 Record stores information according to workplace procedures |
| 2. Monitor and maintain temperature of stock within specifications | 2.1 Monitor stock temperature to confirm temperature is within specified limits  2.2 Monitor storage areas to confirm temperature is within storage zone limits  2.3 Monitor residence time in temperature controlled stores to meet stock control requirements  2.4 Identify and report out-of-specification storage temperatures and take corrective action according to workplace procedures |
| 3. Transfer temperature controlled stock | 3.1 Handle and transfer goods to maintain temperature control and meet stock rotation requirements according to work health and safety and food safety requirements |

| 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 |
| Numeracy | * Identify stock weights and quantities * Read instrumentation gauges |
| Reading | * Identify and locate stock * Identify requirements from basic order forms * Interpret workplace procedures and specifications |
| Writing | * Complete records of stock receival and transfer |
| Navigate the world of work | * Apply workplace procedures relevant to own responsibilities * Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and procedures, quality requirements and operating procedures * Take steps to develop skills and knowledge of stock |
| Interact with others | * Communicate and report operational and safety information to relevant persons * Select and use appropriate terminology when communicating with personnel * Participate in conversations relevant to role by responding and explaining as required |
| Get the work done | * Make routine decisions relating to freshness and handling of stock * Recognise and respond to non-conforming stock * Use digital technologies including thermometers and temperature probes |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPOPR2010 Work with temperature controlled stock | FDFOP2010A Work with temperature controlled stock | Updated to meet Standards for Training Packages | 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 FBPOPR2010 Work with temperature controlled stock |
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| Performance Evidence | |
| An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.  There must be evidence that the individual has worked with temperature controlled stock on at least one occasion, including:   * accessing workplace information to determine stock handling and storage requirements * identifying storage requirements, including temperature limits, minimum duration at given temperatures, and segregation and co-storage requirements * identifying temperature controlled storage facilities and temperature zones available * selecting, fitting and using PPE * using materials handling equipment in a temperature controlled environment as required to undertake work functions * following procedures to measure core and surface temperature of stock * reading instrumentation * identifying and reporting out-of-specification temperatures in stock and storage facilities * taking corrective action in response to out-of-specification temperatures, including implementation of procedures to segregate damaged or potentially unsafe stock * completing records of stock receival and transfer as required * maintaining work area to meet workplace cleaning standards * following relevant 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:   * work health and safety hazards and controls, including the purpose and limitations of PPE * temperature controlled storage facilities and capacities available in the work area * temperature control requirements of stock handled in the work area, including acceptable temperature ranges and consequences of failing to meet these ranges and, where required, requirements for gradual temperature change * stock handling procedures for receiving and locating stock within a store, including stock rotation and procedures for identifying, segregating and disposing of damaged or potentially unsafe stock * stock handling procedures for transferring temperature controlled stock from a temperature controlled environment, including maximum duration stock can be held outside a controlled environment * food safety and quality consequences of stock temperature control requirements not being met * monitoring procedures and instrumentation, including use of thermometers or other temperature measuring instrumentation * notification, recording and reporting requirements for temperature controlled stock * operating procedures for goods handling equipment as required * workplace cleaning standards for the work area * recording requirements and procedures for working with temperature controlled stock. |

| 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 * controlled temperature storage facilities * stock requiring storage * load shifting equipment as required * specifications: * work procedures, including advice on safe work practices, food safety, quality and environmental requirements * temperature storage specifications * stock information recording system and procedures * stock handling and rotation systems.   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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