

**Modification history**

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 5.0

<b>FBPOPR2059X</b>	<b>Operate a continuous freezing process</b>
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a continuous freezing process.</p> <p>This unit applies to individuals who work under general supervision and in a food processing environment. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of a continuous freezing process and associated equipment.</p> <p>This unit should not be delivered in a qualification with FBPOPR2056X Operate a freezing process.</p> <p>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.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Operational (OPR)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for work in processing area	1.1 Confirm products are available to meet freezing requirements 1.2 Confirm equipment is clean and ready for operation according to work health, safety and food safety requirements 1.3 Wear appropriate personal protective clothing and ensure correct fit
2. Prepare the freezing equipment and process for operation	2.1 Fit machine components and related attachments, and adjust to meet operating requirements 2.2 Enter processing and operating parameters to meet safety and production requirements 2.3 Carry out pre-start checks according to safe work procedures
3. Monitor the freezing process	3.1 Start, operate and monitor equipment to ensure optimal performance 3.2 Monitor the process to confirm that product specifications are met 3.3 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.4 Follow and apply workplace housekeeping procedures and environmental requirements
4. Shut down the freezing process	4.1 Identify the appropriate shutdown procedure 4.2 Shut down the process according to safe work procedures 4.3 Identify and report maintenance requirements according to workplace procedures 4.4 Maintain workplace records according to workplace procedures

<b>Foundation Skills</b>	
<i>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.</i>	
<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Interpret workplace and standard operating procedures relevant to work task</li> <li>Interpret production requirements</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record processing data using electronic, digital and/or paper-based formats</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Monitor and interpret production and process control indicators and data, including temperature (°C)</li> <li>Read and interpret gauges and scales</li> <li>Monitor supply and flow of materials to and from the process</li> </ul>

<b>Unit Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPOPR2059X Operate a continuous freezing process	FBPOPR2059 Operate a continuous freezing process	Minor changes to Performance Criteria to clarify task  Foundation skills refined  Performance Evidence clarified  Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions	Equivalent unit

<b>Links</b>	
	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>

TITLE	Assessment requirements for FBOPR2059 Operate a continuous freezing process
<b>Performance Evidence</b>	
<p>An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.</p> <p>There must be evidence that the individual has operated a continuous freezing process to freeze at least one batch of product to meet specifications, including:</p> <ul style="list-style-type: none"> <li>• applying safe work procedures</li> <li>• following food safety practices</li> <li>• starting, operating, monitoring and adjusting process equipment to achieve required outcomes, including monitoring control points and conducting inspections to confirm process remains within specification, including: <ul style="list-style-type: none"> <li>• flow rates</li> <li>• churn speed</li> <li>• time/temperature</li> <li>• ingredient addition systems</li> <li>• pressures</li> <li>• equipment condition and performance</li> </ul> </li> <li>• addressing routine processing issues.</li> </ul>	
<b>Knowledge Evidence</b>	
<p>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:</p> <ul style="list-style-type: none"> <li>• purpose and basic principles of the continuous freezing process, including the stages that occur during the churning and freezing process and the required physical and microstructure of the product</li> <li>• basic operating principles of equipment required to operate a continuous freezing process, including: <ul style="list-style-type: none"> <li>• main equipment components</li> <li>• status and purpose of guards</li> <li>• equipment operating capacities and applications</li> <li>• purpose and location of sensors and related feedback instrumentation</li> </ul> </li> <li>• services required to operate a continuous freezing process and action to take if services are not available</li> <li>• the flow of the freezing process and the effect of outputs on downstream processes</li> <li>• additives and ingredients used in the continuous freezing process and their role in the product</li> <li>• quality characteristics to be achieved by the freezing process</li> <li>• quality requirements of materials/ingredients and effect of variation on process performance</li> <li>• operating requirements and parameters and corrective action required where operation of the continuous freezing process is outside specified operating parameters</li> <li>• typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems</li> <li>• methods used to monitor the production process, including inspecting, measuring and testing by the process</li> <li>• inspection or test points (control points) in the continuous freezing process operation and the related procedures and recording requirements</li> <li>• contamination/cross contamination and food safety risks associated with the continuous freezing process and related control measures</li> <li>• common causes of variation in the operation of a continuous freezing process and corrective action required</li> <li>• health and safety hazards and controls relevant to the operation of a continuous freezing process, including the limitations of protective clothing and equipment relevant to the work process</li> <li>• requirements of different shutdowns as appropriate to the continuous freezing process and workplace production requirements, including emergency and routine shutdowns and procedures to follow in the event of a power outage</li> <li>• isolation, lock out and tag out procedures and responsibilities required for the operation of a continuous freezing process</li> </ul>	

<b>Knowledge Evidence</b>	
<ul style="list-style-type: none"> <li>procedures and responsibility for reporting production and performance information of the continuous freezing process</li> <li>environmental issues and controls relevant to the continuous freezing process, including waste/rework collection and handling procedures related to the process</li> <li>basic operating principles of continuous freezing process control, including the relationship between control panels and systems and the physical equipment</li> <li>cleaning procedures required for the continuous freezing equipment</li> <li>recording procedures to ensure traceability.</li> </ul>	
<b>Assessment Conditions</b>	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>physical conditions: <ul style="list-style-type: none"> <li>a workplace or an environment that accurately represents workplace conditions</li> </ul> </li> <li>resources, equipment and materials: <ul style="list-style-type: none"> <li>personal protective clothing and equipment</li> <li>freezing process and related equipment and services</li> <li>materials/ingredients to be frozen</li> </ul> </li> <li>specifications: <ul style="list-style-type: none"> <li>work procedures, including advice on safe work practices, food safety, quality and environmental requirements</li> <li>information on equipment capacity and operating parameters</li> <li>production schedules and batch specifications, control points and processing parameters</li> <li>recording requirements and procedures.</li> </ul> </li> </ul> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>