Modification history

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

| FBPLAB2012 | Maintain aseptic environment |
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| Application | This unit of competency describes the skills and knowledge required to operate in a wine industry aseptic laboratory environment.  This unit applies to individuals who are responsible for preparing and maintaining an area to aseptic standards. All work is carried out to comply with workplace procedures and the principles of good laboratory practice (GLP) 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 | FBPLAB2011 Use basic laboratory equipment |
| Unit Sector | Laboratory (LAB) |

| 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 aseptic environment | 1.1 Confirm work instructions and identify potential WHS hazards and controls  1.2 Select personal protective equipment and clothing for safety and contamination control  1.3 Complete hygiene and sanitation procedures for operator as required by safe laboratory guidelines  1.4 Clean and disinfect work surfaces  1.5 Prepare materials and services for use  1.6 Prepare equipment for sterilising  1.7 Sterilise equipment to meet requirements  1.8 Deposit sterilising waste in collection area or dispose of appropriately |
| 2. Operate in an aseptic environment | 2.1 Select equipment and materials which are appropriate for the task  2.2 Select and use appropriate sterilising techniques  2.3 Conduct aseptic transfers using techniques which minimise the risk of contamination  2.4 Maintain an aseptic environment during work procedures |
| 3. Maintain aseptic environment | 3.1 Clean and disinfect work area after use  3.2 Clean equipment in preparation for sterilising or place into relevant disposal or disinfection receptacles  3.3 Carry out work according to environmental guidelines  3.4 Record workplace information in appropriate 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 information relating to aseptic techniques and the importance of its maintenance in a testing environment |
| Writing | * Record sterilisation information on paper-based and electronic media |
| Numeracy | * Prepare sterilising solutions and agents as required |
| 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, personal hygiene and housekeeping standards and procedures and quality requirements |
| Interact with others | * Communicate and report operational and safety information to relevant persons * Use active listening, observational and questioning techniques to confirm information about the laboratory sterilisation program * Select and use appropriate terminology when communicating with and explaining information to personnel |
| Get the work done | * Maintain a clean and hazard-free work area * Maintain hygiene standards and wear required PPE * Manage and prioritise tasks and timelines * Use the main features and functions of digital tools to record information about the sterilisation program * Recognise and act on opportunities for continuous improvement in accordance with workplace practices |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPLAB2012 Maintain aseptic environment | FDFLAB2012A Maintain aseptic environment | 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 FBPLAB2012 Maintain aseptic environment |
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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 prepared, operated in and maintained an aseptic environment on at least one occasion, including:   * accessing workplace information to identify aseptic requirements * selecting, fitting and using appropriate personal protective clothing and equipment for both safety and contamination control * liaising with other work areas * confirming supply of necessary materials, equipment and services * selecting the appropriate sterilising techniques * handling sterilising agents safely and correctly * preparing materials and equipment for sterilising: * rendering equipment safe to sterilise * correctly wrapping, labelling, loading and sealing * using appropriate sterilising techniques and applying techniques to prevent cross-contamination * setting up, starting up and operating sterilising equipment * returning equipment to operating order after sterilisation * maintaining and storing sterilisers and related equipment * carrying out relevant checks and inspections: * checking pressure equipment calibration status * performing safety checks * use of autoclave tape, chemical indicators and spore strips * sterility control plates * chipped glassware or damaged equipment * using appropriate sample handling and transfer techniques to maintain aseptic environment as required: * streaking * swabbing * pouring * pipetting * maintaining appropriate personal hygiene standards * maintaining work area to meet housekeeping standards and hygiene requirements * recording workplace information * identifying, rectifying and reporting environmental non-compliance. | |

| 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 sterilisation * safe handling and storage of sterilising agents used * functions and features of sterilising equipment and agents * sterilising requirements of work area and equipment * procedures for preparing sterilising agents * procedures for applying and using sterilising agents * correct operating procedures of any equipment used * effect of process stages on outcomes * purpose of personal protective clothing and equipment * personal hygiene requirements of operator * work health and safety (WHS) hazards and controls * methods used to render equipment safe to sterilise * equipment settings required for sterilisation * regulatory requirements as they affect immediate responsibilities for sterilising * types of waste generated by the sterilising process and related collection, treatment and disposal requirements * environmental consequences of incorrect waste disposal procedures * procedures and responsibility for reporting problems * reporting and recording requirements and procedures. |

| 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 as required * equipment, services and corresponding information as required * products and materials as required * cleaning procedures, materials and equipment as required * documentation and recording requirements and procedures * specifications: * work procedures, including advice on company practices, safe work practices, food safety, quality and environmental requirements * instructions, information, specifications and schedules as required * relationships (internal and/or external): * internal and external customers and suppliers as required.   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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