Modification history

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

| FBPLAB3002 | Perform non-routine or specialised tests |
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| Application | This unit of competency describes the skills and knowledge required to perform tests that are atypical of routine process control procedures in a winery laboratory environment.This unit applies to individuals who are responsible for applying laboratory principles to non-routine or specialised tests determined by the scope and classification of the laboratory.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 Units | Nil |
| Unit Sector | Laboratory (LAB) |
| Elements | Performance Criteria |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for testing | 1.1 Select personal protective equipment and clothing, and ensure correct fit1.2 Identify workplace health and safety hazards, assess risks and implement control measures1.3 Samples are registered and prepared for testing1.4 Prepare materials to meet requirements1.5 Confirm that services are available and ready for use1.6 Select and prepare equipment1.7 Identify and rectify or report defects in samples, test materials and equipment |
| 2. Perform testing | 2.1 Carry out test method2.2 Use equipment and materials appropriately2.3 Read and interpret results2.4 Validate method or procedure2.5 Identify out-of-standard results and take appropriate action |
| 3. Complete testing | 3.1 Monitor and clear waste generated by the testing3.2 Prepare equipment for cleaning3.3 Carry out work with consideration for workplace environmental guidelines3.4 Record workplace information in the appropriate format |

| Foundation SkillsThis 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 specialised test results
* Interpret procedures for food testing and use of testing equipment
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| Writing | * Record and report test data for atypical of routine tests
* Document effectiveness and efficiency of food testing procedures at an organisational level
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| Numeracy | * Record and access laboratory test results for non-routine tests
* Determine calibration procedures and schedule for test equipment to be used for non-routine tests
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| Navigate the world of work | * Interpret and follow regulatory requirements and seek clarification or other assistance when required
* Identify and describe own skills, knowledge and experience within context of job role
* Seek advice and feedback on current work performance
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| Interact with others | * Use appropriate vocabulary, including technical language directly relevant to role
* Ask questions to clarify understanding or seek further information
* Recognise personal strengths and challenges associated with interacting with others in the workplace
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| Get the work done | * Carry out and interpret non-routine (atypical) tests required in a food production environment
* Identify the need for certified laboratory testing
* Identify current innovative practice and organisational trends
* Use a computer, keyboard and software to collect and file test data
* 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 |
| FBPLAB3002 Perform non-routine or specialised tests | FDFLAB3002A Perform non-routine or specialised tests | Updated to meet Standards for Training PackagesRemoval of prerequisites due to no longer required by industry | 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 FBPLAB3002 Perform non-routine or specialised tests |
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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 performed non-routine or specialised tests on at least one occasion, including:* accessing and interpreting information to identify testing requirements
* selecting, fitting and using appropriate personal protective clothing and equipment
* liaising with other work areas:
* laboratory
* winemaking
* production
* marketing
* supply
* confirming supply of necessary materials, equipment and services
* preparing samples for testing
* preparing materials as required
* confirming equipment status and condition:
* confirmation that test equipment is operating accurately
* recognising and rejecting contaminated or faulty glassware and equipment
* safety checks
* replacing consumables
* instrument setting and calibration
* operating equipment according to test procedure
* carrying out tests
* reading and interpreting results
* recording results and completing workplace information
* monitoring the process and test equipment to identify out-of-standard results or non-compliance
* taking corrective action in response to out-of-standards results, anomalies or non-compliance
* reporting and recording corrective action
* following procedures to repeat or confirm results
* sorting, collecting, treating, recycling or disposing of waste
* shutting down equipment in response to an emergency situation
* shutting down equipment in response to routine shutdown requirements
* maintaining work area to meet housekeeping standards
* preparing equipment for cleaning
* cleaning and sanitising equipment
* carrying out routine maintenance.
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| 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:* principles of the test method
* purpose of the test
* relevant standards, specifications and basic legislative requirements (e.g. quality, health, safety, labelling and equipment) and their implications
* procedures and operating parameters:
* test and procedures
* titrimetric and qualitative tests
* spectrometric methods, such as ultra violet/visible (UV/Vis), infrared (IR), near infrared (NIR), and atomic absorption spectrophotometry (AA)
* chromatographic methods, such as thin layer, paper, gas chromatography (GC), high performance (pressure) liquid chromatography (HPLC)
* electrochemical methods, such as ion-selective electrodes
* microbiological methods, such as isolating and maintaining culture collections, yeast and bacteria propagation and maintenance, and rapid yeast detection (epi-fluorescence)
* physical and destructive tests
* effect of process stages on results
* start-up and set-up procedures as required
* services required
* common causes and effects of inaccuracies or contamination, and preventive or corrective action required
* how to read and interpret results
* recording requirements and procedures
* workplace health and safety hazards and controls
* lock-out and tag-out procedures as required
* procedures and responsibility for reporting problems
* shutdown sequence as required
* environmental issues and controls
* procedures and responsibility for reporting problems
* cleaning and sanitising requirements of equipment and work area
* recording requirements and procedures
* sampling plan and procedures
* cleaning and sanitising procedures.
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| 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 and services, and corresponding information as required
* products and materials as required
* cleaning procedures, materials and equipment as required
* specifications:
* work procedures, including advice on company practices, safe work practices, food safety, quality and environmental requirements
* instructions, information, specifications and schedules as required
* documentation and recording requirements and procedures
* 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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