Modification history

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

| FBPCEL2011 | Perform heat exchange operations |
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| Application | This unit of competency describes the skills and knowledge required to prepare and operate heat exchange equipment.The unit applies to individuals who work in winemaking operations and take responsibility for their own work. Individuals generally work under supervision but have some autonomy and 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 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 | Cellar Operations (CEL) |

| 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 the heat exchange process for operation | 1.1 Identify and confirm heat exchange operations requirements 1.2 Confirm availability of required materials and services to meet heat exchange operations requirements1.3 Confirm environmental guidelines and identify potential workplace health and safety hazards and controls according to workplace procedures 1.4 Select and fit personal protective equipment required for heat exchange operations1.5 Prepare materials to meet heat exchange operations requirements1.6 Check equipment to confirm readiness for use according to workplace procedures1.7 Set the process to meet heat exchange operations requirements |
| 2. Operate and monitor the heat exchange process | 2.1 Start up the heat exchange process according to workplace procedures2.2 Monitor control points to confirm performance meets specifications2.3 Identify and address non-conformance of product, process and equipment according to workplace procedures |
| 3. Shut down the heat exchange process | 3.1 Identify and implement appropriate shutdown procedures3.2 Dismantle equipment safely and prepare for cleaning3.3 Collect, treat and dispose of or recycle waste generated by both the heat exchange process and cleaning procedures3.4 Record workplace information according to workplace procedures |

| 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 | * Comprehend instructions in workplace documents
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| Writing | * Complete workplace documents in required format
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| Numeracy | * Perform calculations relating to measurements, quantities and operational specifications
* Interpret symbols and numbers during monitoring of process
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| Navigate the world of work | * Apply workplace procedures and legislative responsibilities to own role
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| Interact with others | * Use required communication mode to report operational information to relevant personnel
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| Get the work done | * Plan, sequence and implement tasks according to set routines and procedures
* Respond to routine problems using workplace instructions and procedures
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| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPCEL2011 Perform heat exchange operations | FDFCEL2011A Perform heat exchange operations | Updated to meet Standards for Training PackagesMinor changes to elements and performance criteria for clarityRemoval of prerequisite as 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 FBPCEL2011 Perform heat exchange operations |
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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 at least one heat exchange operation:* accessing workplace information to identify heat exchange processing requirements
* selecting and fitting appropriate personal protective equipment
* checking supply and status of materials before commencing heat exchange operation
* preparing and confirming status of equipment and services before commencing heat exchange process
* setting up and starting up heat exchange process
* monitoring the heat exchange process
* taking corrective action in response to non-compliance results
* shutting down the process after heat exchange operations are completed
* conducting work according to environmental and workplace health and safety requirements.
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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:* purpose of the heat exchange process and the links between heat exchange and other processes used in wine operations
* basic operating principles of heat exchange equipment
* materials used in the heat exchange process including:
* grape varieties, whole fruit bunches and common additives
* preparation requirements and effect of variation on the heat exchange process
* main heat exchange techniques and how these techniques can affect the characteristics of the wine
* methods used to monitor the process
* common causes of non-conformance results for product, process and equipment and corrective action required including:
* issues that can be rectified
* issues that must be reported
* responsibilities for workplace health and safety including:
* workplace health and safety hazards associated with the heat exchange process
* methods for controlling risks associated with work health and safety hazards
* responsibilities for identifying and controlling environmental issues
* workplace procedures and responsibility for:
* reporting problems
* shutting down the process
* cleaning
* handling waste
* recording required information.
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| Assessment Conditions |
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| Assessment of skills must take place under the following conditions: * physical conditions:
* a wine operations workplace or an environment that accurately represents workplace conditions
* resources, equipment and materials:
* personal protective equipment for heat exchange operations
* equipment and materials for heat exchange process
* system for recording and reporting information
* specifications:
* workplace procedures for heat exchange operations.

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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