Modification history

|  |  |
| --- | --- |
| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0 |

| FBPOPR2002X | Inspect and sort materials and product |
| --- | --- |
| Application | This unit of competency describes the skills and knowledge required to inspect and sort incoming products and materials, such as fruit or vegetables, ready for processing.This unit has application in a production environment within the food processing industry. Inspection at this level is typically limited to visual inspection.This unit applies to individuals who work under general supervision.All work must be carried out to comply with workplace procedures according to state/territory health and safety regulations, legislation and standards that apply to the workplace.No licensing, legislative or certification requirements are known to apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Operational (OPR) |

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Inspect materials and product to confirm fitness for use | 1.1 Receive work instructions and clarify where required1.2 Identify health, safety and food safety hazards and report to supervisor1.3 Wear appropriate personal protective equipment and clothing and ensure correct fit1.4 Confirm the type and quality requirements of materials and product to be sorted according to workplace procedures1.5 Convey or transfer materials and product to required locations |
| 2. Sort materials and product | 2.1 Inspect materials and product to confirm quality requirements are met2.2 Sort product and incoming materials to meet production requirements2.3 Identify and report unacceptable quality according to workplace procedures2.4 Complete workplace records in line with requirements2.5 Maintain a clean and tidy workplace according to workplace requirements |

| 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. |
| --- |
| Skill | Description |
| Reading | * Understand key requirements of safe work procedures
* Interpret production requirements
 |
| Writing | * Record data and observations using digital and/or paper-based formats
 |
| Oral communication | * Ask questions to clarify work requirements
 |

|  |
| --- |
| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPOPR2002X Inspect and sort materials and product | FBPOPR2002 Inspect and sort materials and product | Minor change to unit ApplicationMinor changes to Performance Criteria to clarify taskFoundation skills refinedPerformance Evidence clarifiedMinor changes to Knowledge Evidence to clarify requirements and Assessment Conditions  | Equivalent  |

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

| TITLE | Assessment requirements for FBPOPR2002X Inspect and sort materials and product |
| --- | --- |
| 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 inspected and sorted at least 50 items of incoming materials and/or workplace products, including:* following safe work procedures
* following food safety requirements
* using standards that identify quality criteria of product or material
* identifying out-of-specification or non-conforming products.
 |

| Knowledge Evidence |
| --- |
| 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 standards to be met by the inspection and sorting process, including criteria and specifications as they apply to inspection and sorting requirements
* the relationship between visual inspection and sorting and other inspection procedures, such as those that may be conducted by a laboratory or at subsequent processing stages
* typical causes of unacceptable or out-of-specification product, including causes of product damage that can occur prior to arrival at the plant and as part of the handling process
* the stages that occur in the inspection and sorting process and their effect on product, such as in-line cleaning or conditioning and product or materials transfer stages
* typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
* contamination/cross contamination and food safety risks associated with the sorting process and related control measures
* health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
* procedures and responsibility for reporting production and performance information
* environmental issues and controls relevant to equipment operation, including waste collection and handling procedures related to the process
* basic operating principles of equipment used, where relevant, including main equipment components, status and purpose of guards, emergency stop, isolation and lock-out controls, equipment operating capacities and applications
* services required and action to take if services are not available
* recording procedures and responsibilities for inspecting and sorting materials and product.
 |

| Assessment Conditions |
| --- |
| Assessment of skills in this unit of competency must take place under the following conditions:* physical conditions:
* a food processing workplace or an environment that accurately represents workplace conditions
* resources, equipment and materials:
* product and incoming materials
* appropriate personal protective equipment and clothing
* reporting and monitoring systems
* specifications:
* workplace information on materials specification/quality requirements
* work instructions and procedures.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

|  |  |
| --- | --- |
| Links | Companion Volumes, including Implementation Guides, are available at VETNet: [https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4](https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4) |