Modification history

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

| FBPOPR2058X | Operate a holding and storage process |
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| Application | This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a holding and storage process for materials such as grain or milk. This unit applies to individuals who work under general supervision 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 holding and storage process and associated equipment.All work must be carried out to comply with workplace procedures according to state/territory health and safety, environmental and food safety regulations, legislation and standards that apply to the workplace.No licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Operational (OPR) |

| 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 for work in processing area | 1.1 Confirm materials are available to meet operating requirements1.2 Confirm equipment is clean and maintenance requirements have been met, according to health, safety and food safety requirements1.3 Wear appropriate personal protective clothing and ensure correct fit |
| 2. Prepare the holding and storage equipment and process for operation | 2.1 Fit machine components and related attachments, and adjust to meet operating requirements2.2 Enter processing and operating parameters to meet safety and production requirements2.3 Carry out pre-start checks according to workplace health and safety and operating procedures |
| 3. Operate and monitor equipment  | 3.1 Start, operate and monitor the process according to safe work procedures3.2 Monitor the process to confirm that specifications are met3.3 Take samples and test product to ensure specifications are met3.4 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements3.5 Follow and apply workplace housekeeping procedures and environmental requirements |
| 4. Shut down the holding and storage process | 4.1 Identify the appropriate shutdown procedure4.2 Shut down the process according to workplace health and safety and operating procedures4.3 Identify and report maintenance requirements according to workplace requirements4.4 Maintain workplace records 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. |
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| Skill | Description |
| Reading | * Interpret workplace and standard operating procedures relevant to work task
* Interpret production requirements
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| Writing | * Record processing information using digital and/or paper-based format
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| Numeracy | * Monitor and interpret storage control indicators and data, including time, temperature, weight (kg, T) and volume (L, hL), agitation speed
* Read gauges accurately
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| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPOPR2058X Operate a holding and storage process | FBPOPR2058 Operate a holding and storage process | Minor changes to Performance Criteria for clarityFoundation skills refinedPerformance Evidence clarifiedMinor changes to Knowledge Evidence and Assessment Conditions | Equivalent |

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| 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 FBPOPR2058X Operate a holding and storage process |
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| 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 operated a holding and storage process on at least one occasion, including:* applying safe work procedures
* following food safety procedures
* starting, operating, monitoring and adjusting holding and storage process equipment to achieve required outcomes, including monitoring control points and conducting inspections to confirm process remains within specification, including:
* time/temperature
* stock rotation or agitation speed
* equipment condition and performance
* addressing routine holding or storage issues.
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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 and basic principles of the holding and storage process, including the importance of stock rotation
* basic operating principles of equipment for the holding and storage process, including:
* main equipment components
* status and purpose of guards
* equipment operating capacities and applications
* purpose and location of sensors and related feedback instrumentation
* the flow of the holding and storage process and the effect of product output on downstream processes
* contamination/cross contamination and food safety risks associated with the holding and storage process and related control measures
* quality characteristics to be achieved by the holding and storage process, including organoleptic characteristics of the product
* effect of raw material characteristics on the holding and storage process
* operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
* typical equipment faults and related causes related to the storage and holding process, including signs and symptoms of faulty equipment and early warning signs of potential problems
* techniques used to monitor the holding and storage process, including inspecting, measuring and testing by the process
* common causes of variation for the holding and storage process and corrective action required
* health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
* requirements of different shutdowns as appropriate to the holding and storage process and workplace production requirements, including emergency and routine shutdowns, and procedures to follow in the event of a power outage
* isolation, lock-out and tag-out procedures and responsibilities for operating a holding and storage process
* procedures and responsibility for reporting production and performance information
* environmental issues and controls relevant to the process, including waste collection and handling procedures
* basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
* cleaning and sanitation procedures required for the holding and storage equipment
* recording requirements to ensure traceability of product.
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| Assessment Conditions |
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| 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:
* personal protective clothing
* holding and storage equipment and related services
* materials required for a holding/storage process
* sampling and testing equipment
* specifications:
* work procedures, including advice on safe work practices, food safety, quality and environmental requirements
* product specifications, control points and processing parameters
* information on equipment capacity and operating parameters
* sampling schedules and test procedures production
* recording requirements and procedures.

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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