



Australian Government

FBPHVB3016 Operate and monitor a cooling, slicing and wrapping process

Release: 1

FBPHVB3016 Operate and monitor a cooling, slicing and wrapping process

Modification History

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

Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a cooling, slicing and wrapping process.

This unit applies to individuals who work under general supervision and in a high volume baking environment. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of machines and equipment used to cool, slice and wrap baked products.

All work must be carried out to comply with workplace procedures according to state/territory health and safety 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.

Pre-requisite Unit

Nil

Unit Sector

High Volume Baking (HVB)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for work in processing area	1.1 Receive work instructions and clarify where required 1.2 Identify health, safety and food safety hazards and address risks

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>1.3 Wear appropriate personal protective equipment and ensure correct fit</p> <p>1.4 Confirm that product and packaging consumables are available to meet operating, quality and food safety requirements</p> <p>1.5 Identify and confirm equipment is clean and not locked out</p>
2. Prepare the cooling, slicing and wrapping equipment and process for operation	<p>2.1 Fit and adjust machine components and related attachments according to operating requirements</p> <p>2.2 Enter processing and operating parameters to meet safety, quality and production requirements</p> <p>2.3 Carry out pre-start checks according to operator instructions</p>
3. Operate and monitor equipment	<p>3.1 Start and operate the process according to workplace procedures</p> <p>3.2 Monitor the process to confirm that product is cooled, sliced and wrapped to meet food safety and production specifications</p> <p>3.3 Identify, rectify and report out-of-specification equipment, product or process outcomes according to workplace requirements</p> <p>3.4 Follow and apply workplace cleaning procedures and environmental requirements</p>
4. Shut down the cooling, slicing and wrapping process	<p>4.1 Identify the appropriate shutdown procedure</p> <p>4.2 Shut down the process safely according to operating procedures, and clean equipment according to workplace procedures</p> <p>4.3 Report maintenance requirements according to workplace procedures</p> <p>4.4 Maintain workplace records according to workplace procedures</p>

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.

Skill	Description
Reading	<ul style="list-style-type: none"> Interpret workplace and standard operating procedures relevant to work task

Skill	Description
	<ul style="list-style-type: none"> Interpret production requirements
Writing	<ul style="list-style-type: none"> Record operating, routine maintenance and shutdown information using digital and/or paper-based formats
Oral communication	<ul style="list-style-type: none"> Ask questions to clarify understanding or seek further information
Numeracy	<ul style="list-style-type: none"> Monitor and interpret production and process control indicators and data, including weights (g, kg), slice measures (mm), knife speed (rpm)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3016 Operate and monitor a cooling, slicing and wrapping process	FBPOPR2024 Operate a cooling, slicing and wrapping process	<p>Updated unit code and title</p> <p>Minor changes to Performance Criteria to clarify task</p> <p>Foundation Skills refined</p> <p>Performance Evidence clarified</p> <p>Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements</p>	Equivalent

Links

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