



Australian Government

**Assessment Requirements for FBPFV2002
Apply hydro-cooling processes to fresh
produce**

Release: 1

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Modification History

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

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 applied hydro-cooling processes to at least one batch of fresh produce to meet specifications, including:

- applying safe work practices
- applying food safety procedures to work practices
- taking corrective action in response to typical faults and inconsistencies with cooling equipment.

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:

- health and safety hazards and controls, including the purpose and limitations of protective clothing and equipment
- hydro-cooling facilities and capacities available in the work area
- key steps in the hydro-cooling process, including impact of timing and temperature
- good manufacturing practices (GMP) relevant to work task
- temperature control requirements of produce handled in the work area, including acceptable temperature ranges, consequences of failing to meet these ranges, and requirements for gradual temperature change
- handling procedures for receiving and locating produce, including procedures for identifying, segregating and disposing of damaged or potentially unsafe stock
- stock handling procedures for transferring cooled stock from a temperature-controlled environment, including the maximum duration stock can be held outside a controlled environment
- food safety and quality consequences of stock temperature control requirements not being met

- monitoring procedures and instrumentation, including the use of thermometers or other temperature-measuring instrumentation
- notification, recording and reporting requirements and procedures for apply hydro-cooling processes
- operating procedures for goods handling equipment
- housekeeping requirements for work area
- procedures to track traceability of product.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a fresh food processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - hydro-cooling specifications and facilities
 - produce requiring cooling
 - load-shifting equipment
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - stock information recording system 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>