



**Australian Government**

# **FBPFAV2002 Apply hydro-cooling processes to fresh produce**

**Release: 1**

# FBPFAV2002 Apply hydro-cooling processes to fresh produce

## 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 use hydro-cooling equipment and processes to cool fresh fruit or vegetables in preparation for storage or transportation.

This unit applies to individuals who apply hydro-cooling processes in a food processing environment or at a farm or production site where produce is processed directly after harvest to maximise longevity.

All work must be carried out to comply with workplace procedures, in accordance with 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

Fruit and Vegetables (FAV)

## 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. Identify hydro-cooling requirements	1.1 Identify produce for hydro-cooling and confirm specific cooling and transfer requirements 1.2 Conduct pre-start checks of cooling equipment, prepare and fit personal protective equipment

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Check and adjust equipment performance to meet work requirements 1.4 Place goods in storage areas to meet storage temperature, stores handling and stock rotation requirements 1.5 Record stores information in required format
2. Conduct hydro-cooling	2.1 Check storage facility for readiness and allocation of space for produce 2.2 Transfer produce in a manner that is safe and maintains produce quality 2.3 Set operating parameters for hydro-cooling equipment to meet safety and cooling requirements 2.4 Apply hydro-cooling to produce according to cooling requirements 2.5 Transfer produce to storage according to workplace procedures 2.6 Record process information in required format 2.7 Maintain the work area according to workplace standards, food safety and health and safety requirements
3. Monitor hydro-cooling process	3.1 Check temperature to ensure required levels are maintained 3.2 Identify and act on non-compliance issues or problems

## 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.*

<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Interpret standard hydro-cooling information, including impacts of timing and temperature on fresh produce</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record product and processing information using digital and/or paper-based formats</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Interpret temperature gauges (°C)</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFAV2002 Apply hydro-cooling processes to fresh produce	FBPFAV2001 Apply hydro-cooling processes to fresh produce	Minor changes to Performance Criteria to clarify intent Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence 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>