



Australian Government

FBPFAV3003 Conduct chemical wash for 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.

Application

This unit of competency describes the skills and knowledge required to implement a wash process for fresh produce where chemicals, including chlorine, are used to achieve quality standards.

This unit applies to individuals who set and monitor levels of cleaning chemicals while conducting wash operations in a food processing production environment. It typically applies to produce that includes leafy greens and fruit, where chemicals are used to ensure required cleaning outcomes.

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. Confirm required use of chemicals	1.1 Identify chemicals used for the washing of fresh produce, and confirm required quantities 1.2 Identify hazards and risks associated with using chemicals, and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	implement control measures throughout operations 1.3 Prepare and use personal protective equipment according to workplace safety procedures 1.4 Identify and apply storage and handling requirements for chemicals
2. Prepare for washing operation	2.1 Confirm and prepare raw materials for washing according to production specifications 2.2 Confirm equipment for operational readiness, and fit and adjust components and related attachments 2.3 Carry out pre-start checks according to operator instructions 2.4 Measure chemicals and add dose according to specifications 2.5 Check performance of chemical-dosing equipment to confirm accuracy 2.6 Check water quality and confirm suitability for use
3. Operate and monitor the washing process	3.1 Start and operate the washing process according to operating instructions and health and safety requirements 3.2 Check water mix to confirm correct levels of chemicals 3.3 Monitor washing process to ensure raw materials meet product specifications 3.4 Transfer washed materials for further processing or packaging 3.5 Identify variation in equipment operation, and report maintenance requirements 3.6 Identify, rectify and report out-of-specification product or process outcomes 3.7 Maintain the work area according to workplace procedures, food safety and work health and safety requirements 3.8 Maintain workplace records in required format
4. Shut down the washing process	4.1 Implement the appropriate shutdown procedure 4.2 Handle, store and dispose of chemicals according to workplace procedures and environmental regulations 4.3 Identify and report maintenance requirements according to workplace procedures

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
Learning	Identify routine problems and implement standard solutions according to workplace guidelines
Reading	Read and interpret standard operating procedures and directions for the safe operation of equipment when operating the chemical wash process
Writing	Record product and processing information using digital and/or paper-based formats
Numeracy	Measure (ml, L) and mix correct ratios of chemicals to water in the wash process

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFAV3003 Conduct chemical wash for fresh produce	FBPFAV3001 Conduct chemical wash for 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>