



Australian Government

**Assessment Requirements for
FBPHVB3001 Operate and monitor a
cooling and wrapping process**

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 operated and monitored cooling and wrapping equipment to cool and wrap at least one batch of product to meet specifications, including:

- applying safe work procedures
- following food safety procedures
- confirming cooling equipment settings, including:
 - conveyor speed
 - cooling tunnel settings
 - guides
 - feeders
- monitoring and adjusting process equipment to achieve product specifications, including:
 - temperature gauges
 - throughput
 - product appearance, dimensions and weight
 - packaging materials and seals
- taking corrective action in response to typical faults and inconsistencies.

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:

- purpose and basic principles of cooling and wrapping process
- basic operating principles of cooling and wrapping equipment and main components, including:
 - status and purpose of guards
 - operating capacities and applications of equipment

- purpose and location of sensors and related feedback instrumentation
- types and safe operating procedures for cooling and wrapping equipment, including:
 - conveyors
 - cooling tunnels
 - guides
 - packaging material feeds
 - wrapping sealers
- typical equipment faults and related causes, including:
 - signs and symptoms of faulty equipment
 - early warning signs of potential problems
- basic operating principles of process control and relationship between control panels and systems, and cooling and wrapping equipment
- key features of flow of cooling and wrapping process, and effect of outputs on downstream processes
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters, including:
 - effect of ambient temperature on the cooling process
 - possible cause of condensation formation on product from the cooling tunnel
 - issues with wrapping seals
- methods used to monitor the cooling and wrapping process, including:
 - inspecting, measuring and testing
 - inspection or test points (control points)
 - related procedures and recording requirements
- common causes of variation, and corrective action required
- good manufacturing practices (GMP) relevant to work task
- health and safety hazards and controls, including:
 - risks associated with working with refrigerant, and action required in the event of a leak
 - isolation, lock-out and tag-out procedures and responsibilities
- contamination/cross-contamination and food safety risks associated with the process, and related control measures
- fundamentals of common microbiological, physical, chemical and allergen hazards related to the foods handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- equipment shutdown requirements relevant to performance evidence, including:
 - emergency and routine shutdowns
 - procedures to follow in the event of a power outage
- procedures and responsibility for reporting production and performance information
- emerging technologies related to high volume production baking
- cleaning and sanitation procedures required for production equipment and work area
- recording 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 high volume production bakery or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - cooling and wrapping equipment, including conveyors, cooling tunnels, wrapping arms
 - product for cooling and wrapping
 - wrapping materials
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity and operating parameters
 - production schedule/batch specifications, control points and processing parameters
 - 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.

Links

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