



**Australian Government**

# **FBPHVB3001 Operate and monitor a cooling and wrapping process**

**Release: 1**

## FBPHVB3001 Operate and monitor a cooling 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 process to cool and wrap baked products such as cake, bread or muffins.

The unit applies to operators who take responsibility for cooling and wrapping operations in a production baking environment. The work includes identifying and providing solutions to routine and some non-routine problems.

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 the cooling and cutting equipment and process for operation	1.1 Confirm availability of baked product to meet production requirements 1.2 Identify health and safety hazards and address risks, including

<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>
	<p>using appropriate personal protective clothing and equipment</p> <p>1.3 Identify and confirm equipment is clean, and maintenance requirements have been met, according to health, safety and food safety requirements</p> <p>1.4 Fit machine components and related attachments, and adjust to meet operating and safety requirements</p> <p>1.5 Select processing and operating parameters to meet safety and production requirements</p> <p>1.6 Ensure product date codes on wrapping are correct</p> <p>1.7 Carry out pre-start checks according to operator instructions</p>
2. Operate and monitor equipment	<p>2.1 Start and operate the cooling and wrapping process according to workplace procedures</p> <p>2.2 Monitor equipment to ensure optimal operation</p> <p>2.3 Monitor the process to confirm that product temperature is suitable to be wrapped</p> <p>2.4 Monitor the process of wrapping to ensure specifications are met</p> <p>2.5 Identify, rectify and report out-of-specification product and process outcomes</p> <p>2.6 Conduct work and maintain a clean and tidy workplace according to workplace environmental and food safety procedures</p>
3. Shut down the process	<p>3.1 Complete the process safely according to workplace procedures</p> <p>3.2 Identify and report maintenance requirements according to workplace procedures</p> <p>3.3 Maintain workplace records accurately 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.*

<b>Skill</b>	<b>Description</b>

Skill	Description
Reading	<ul style="list-style-type: none"> <li>Interpret work instructions and product specifications</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record processing information using digital and/or paper-based formats</li> </ul>
Oral communication	<ul style="list-style-type: none"> <li>Follow instructions and ask questions to clarify information</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Interpret symbols and numbers on temperature gauges and scales</li> <li>Use basic arithmetic to calculate quantities</li> <li>Check product use-by and best-before dates on wrapping</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3001 Operate and monitor a cooling and wrapping process	FBPPBK2001 Operate a cooling and slicing process	<p>Unit code and title updated to better match task</p> <p>Emphasis on slicing changed to wrapping for broader coverage</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>	Not equivalent

## Links

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