

Australian Government

# FBPVIT2017 Operate nursery cold storage facilities

Release: 1

#### FBPVIT2017 Operate nursery cold storage facilities

#### **Modification History**

Release	Comments	
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.	

### Application

This unit of competency describes the skills and knowledge required to prepare, operate, monitor and maintain nursery cold storage facilities.

The unit applies to individuals who are required to follow workplace procedures in completing tasks associated with nursery cold storage facilities.

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 occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

## Pre-requisite Unit

Nil

#### **Unit Sector**

Viticulture (VIT)

Elements	Performance Criteria	
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.	
1. Prepare cold room for storage	1.1 Confirm work instructions, relevant regulations and identify potential health and safety hazards and controls according to job requirements	
	1.2 Select and fit personal protective equipment	
	1.3 Clean and sanitise cold room facilities according to workplace	

#### **Elements and Performance Criteria**

Elements	Performance Criteria			
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstration achievement of the element.			
	procedures			
	1.4 Set cold room environment specifications for temperature, humidity and air flow according to workplace procedures			
2. Operate and monitor cold room storage	2.1 Move and store stock to minimise loss according to workplace procedures			
	2.2 Apply storage layout and stock movement to meet cold room plan according to workplace procedures			
	2.3 Operate manual and mechanical transport according to workplace procedures			
	2.4 Monitor environmental controls for non-conformances			
	2.5 Monitor stock for signs of dehydration and fungal infection			
	2.6 Identify and address non-conformances according to workplace procedures			
3. Maintain cold room	3.1 Start up and shut down cold room to meet manufacturers specifications			
	3.2 Clean, sanitise and secure cold room to maintain required hygiene			
	3.3 Collect and dispose of waste to maintain work area and meet environmental guidelines			
	3.4 Record cold room information accurately to ensure data is up to date			

## **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		
Reading	• Comprehend information from a variety of workplace documents		
Numeracy	Calculate numerical information relating to measuring and adjusting equipment controls		
Navigate the world of work	<ul> <li>Follow clear instructions within defined level of responsibility</li> <li>Apply workplace procedures to own role and responsibilities</li> </ul>		

Skill	Description		
Get the work done	• Respond to routine problems by referring to workplace procedures		

## **Unit Mapping Information**

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPVIT2017 Operate nursery cold storage facilities	FDFWGG2021A Operate nursery cold storage facilities	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Elements and Performance Criteria for clarity	Equivalent unit

#### Links

Companion Volume Implementation Guides are found in VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4