



Australian Government

Department of Education, Employment and Workplace Relations

FDFOP1002A Operate automated washing equipment

Revision Number: 1

FDFOP1002A Operate automated washing equipment

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to prepare, load, operate and troubleshoot automated washing equipment.
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Application of the Unit

Application of the unit	This unit has application in a food processing environment. It typically targets the production worker responsible for applying basic operating principles to the operation and monitoring of automated washing equipment.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare washing equipment for operation	1.1. Items to be washed are identified and loaded 1.2. Equipment is checked to confirm readiness for use 1.3. Services are confirmed as available and ready for use 1.4. Wash cycle settings are selected to meet safety and wash requirements
2. Operate and monitor the equipment	2.1. Equipment is operated and monitored according to company procedures 2.2. Equipment is monitored to identify variation in operating conditions 2.3. Variation in equipment operation is identified and maintenance requirements are reported according to workplace reporting requirements 2.4. Equipment is shut down according to workplace procedure 2.5. Washed items are unloaded and positioned in required location 2.6. The work area is maintained according to housekeeping standards 2.7. Work is conducted in accordance with workplace environmental guidelines

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

Ability to:

- select, fit and use appropriate personal protection clothing and/or equipment
- check that equipment, chemical supply and services are ready for operation
- identify washing requirements and select appropriate equipment settings
- load items to be washed
- conduct pre-start checks, such as inspecting equipment condition to identify any signs of wear, selecting appropriate settings, cancelling isolation or lockouts as required, confirming that equipment is clean and all safety guards are in place and operational
- initiate and monitor the process and equipment operation according to procedure
- monitor the output of equipment operation against requirements
- take corrective action as required, such as clearing jams or blockages (depending on equipment this may involve confirming equipment is safe to work on, removing panels and components to access blockage, clearing blockage and returning equipment to operating condition)
- remove and position items as required
- handle washed items to meet hygiene and sanitation requirements
- locate emergency stop functions on equipment
- demonstrate shutdown and cleaning procedures as required
- maintain work area to meet housekeeping standards
- use basic process control screens and panels according to enterprise procedures
- complete workplace records according to enterprise procedures
- clean equipment as required, such as cleaning, flushing, sanitising and checking operational lines according to enterprise procedures
- use oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce

Required knowledge

Knowledge of:

- purpose of equipment, such as the capacity of container washing equipment, status and purpose of guards, range of containers/parts and other items that can be washed, and container washing functions (e.g. washing, sanitising and drying)
- operating cycles and application to washing requirements
- required output and quality of cleaning/sanitising to be met by the washing process

REQUIRED SKILLS AND KNOWLEDGE

- operating requirements and parameters and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- common causes of faults or unacceptable performance of the container washing process and related troubleshooting procedures within level of responsibility
- occupational health and safety (OHS) hazards and controls
- shutdown and cleaning procedures, including isolation, lock out and tag out procedures and responsibilities
- procedures and responsibility for reporting problems
- environmental issues and controls relevant to equipment operation, including waste collection and handling procedures related to the container washing process
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- recording procedures and responsibilities where relevant
- cleaning and sanitation requirements where relevant

Evidence Guide

EVIDENCE GUIDE	
<p>The Evidence Guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.</p>	
Overview of assessment	<p>Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.</p>
Critical aspects for assessment and evidence required to demonstrate competency in this unit	<p>Evidence of ability to:</p> <ul style="list-style-type: none"> • conduct pre-start checks on washing equipment • start, operate and monitor process to achieve required quality outcomes • take corrective action in response to typical faults and inconsistencies • apply safe work practices and identify OHS hazards and controls • safely shut down equipment • apply food safety procedures.
Context of and specific resources for assessment	<p>Assessment must occur in a real or simulated workplace where the assessee has access to:</p> <ul style="list-style-type: none"> • work procedures, including advice on safe work practices • washing schedules and specifications • MSDS where appropriate • automated washing equipment and accessories • items to be washed • services as required • relevant OHS clothing and equipment • workplace records as required • cleaning procedures, materials and equipment as required.
Method of assessment	<p>This unit should be assessed together with core units and other units of competency relevant to the function or work role. Examples could be:</p> <ul style="list-style-type: none"> • FDFOP2004A Clean and sanitise equipment • FDFOP2030A Operate a process control interface.
Guidance information for	<p>To ensure consistency in one's performance, competency</p>

EVIDENCE GUIDE**assessment**

should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

Range Statement

RANGE STATEMENT	
<p>The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.</p>	
Policies and procedures	<p>Work is carried out in accordance with company procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements. When applied to the pharmaceutical industry, relevant GMP codes apply and reference to food safety is replaced by GMP</p>
Workplace information	<p>Workplace information may include:</p> <ul style="list-style-type: none"> • standard operating procedures (SOPs) • specifications • production schedules • labels and codes • safety signs and symbols • materials safety data sheets (MSDS) • standard forms • verbal messages • requests or instructions
Automated washing equipment	<p>Automated washing equipment may include:</p> <ul style="list-style-type: none"> • multi-function equipment, such as washing, sanitising and drying stages or may be single function
Items washed may include	<p>Items washed may include:</p> <ul style="list-style-type: none"> • bottles • tubs • crates • moulds • other containers and equipment parts
Operation of equipment and processes	<p>Operation of equipment and processes may:</p> <ul style="list-style-type: none"> • require the use of simple operating panels
Shutdown procedures	<p>Shutdown procedures may include:</p> <ul style="list-style-type: none"> • cleaning (in some cases cleaning may be

RANGE STATEMENT	
	carried out by a dedicated cleaning crew)
Services	Services may include: <ul style="list-style-type: none"> • power • water • steam

Unit Sector(s)

Unit sector	Operational
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		