



Australian Government

FDFWGG2021A Operate nursery cold storage facilities

Release: 2

FDFWGG2021A Operate nursery cold storage facilities

Modification History

This unit supersedes and is equivalent to FDFWGGOCSB Operate nursery cold storage facilities.

April 2012: Minor typographical corrections.

Unit Descriptor

Unit descriptor	This specialist unit has been developed for wine grape nurseries. It covers the skills and knowledge required to operate and monitor nursery cold storage facilities.
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Application of the Unit

Application of the unit	Application of this unit requires cold room operation in accordance with specifications and knowledge of occupational health and safety (OHS), environmental and hygiene requirements.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

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.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare cold room for storage	1.1 Work instructions are confirmed and understood 1.2 Cold room facilities are cleaned and sanitised according to workplace procedures 1.3 Cold room specifications are set according to workplace procedures 1.4 Potential and existing hazards are identified, rectified and/or reported according to workplace procedures
2. Operate cold room	2.1 Environmental specifications are monitored according to workplace procedures 2.2 Movement of stock is monitored according to cold room plan and workplace procedures 2.3 Problems and anomalies are identified, rectified and/or reported according to workplace procedures 2.4 Safe work practices are employed to minimise work hazards
3. Shut down cold room	3.1 Cold room is shut down according to workplace procedures 3.2 Cold room is cleaned and secured according to workplace procedures 3.3 Waste is collected and disposed of according to workplace procedures 3.4 Work is conducted in accordance with workplace environmental guidelines
4. Record information	4.1 Workplace information is recorded in the appropriate format

Required Skills and Knowledge

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

Required skills include:

Note: The following required skills should be applied as appropriate to the equipment and processes that are used in the particular winery or workplace.

Ability to:

- access workplace information required to operate cold storage facilities
- liaise with other work areas
- select, fit and use appropriate personal protective clothing and/or equipment
- select, operate, maintain and store required equipment according to instructions
- identify, rectify and/or report environmental non-compliance
- maintain work area and equipment to meet workplace housekeeping and hygiene standards
- use appropriate cleaning techniques
- recognise problems and anomalies and correct and/or report them as instructed
- follow safe work procedures to minimise hazards
- collect, treat and dispose of waste according to workplace procedures
- maintain workplace records
- interpret and apply cold room plan
- confirm equipment status and condition. This may include:
 - checking all safety standards
 - conducting pre-start checks
- move material in and out of cold room. This may include:
 - transferring stock manually
 - using a mechanical transfer device
- recognise equipment performance problems and amend and/or report as instructed
- monitor the health of cuttings during storage. This may include identifying:
 - signs of dehydration
 - signs of fungal infection
- monitor cold room facilities according to workplace procedures. This may include identifying:
 - temperature variations
 - humidity variations
 - air flow
- shut down equipment in response to emergency situations
- use oral communication skills/language 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 includes:

Note: The following required knowledge should be applied as appropriate to the equipment and processes that are used in the particular winery or workplace.

Knowledge of:

- OHS hazards and controls when working in a cold room
- environmental issues and controls
- principles of nursery hygiene
- purpose and application of personal protective clothing and/or equipment
- procedures and responsibility for reporting problems
- lock-out and tag-out procedures
- cleaning requirements and procedures
- reporting and recording requirements and procedures
- waste disposal requirements and procedures
- principles of cold room planning
- principles of cold room operation
- purpose and use of components of a cold room
- cold room equipment operating procedures
- shutdown sequence
- principles of maintaining cold room performance
- methods of maintaining cold room performance
- methods of monitoring a cold room
- methods of packing a cold room
- common causes of variation or malfunction and the corrective action required
- effect of cold storage on cuttings
- post-storage treatment of cuttings.

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>	
<p>Overview of assessment</p>	<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>
<p>Critical aspects for assessment and evidence required to demonstrate competency in this unit</p>	<p>Evidence of ability to:</p> <ul style="list-style-type: none"> • use personal protective clothing and equipment where required • observe housekeeping standards • monitor cold storage and stock conditions and make required adjustments • shut down, clean and secure cold storage facilities • recognise and act upon out-of-specification conditions • record information appropriately.
<p>Context of and specific resources for assessment</p>	<p>Assessment must occur in a real or simulated workplace where the assessee has access to:</p> <ul style="list-style-type: none"> • personal protective clothing and equipment as required • work procedures, including advice on company practices, safe work practices, food safety, quality and environmental requirements • instructions, information, specifications and schedules as required • equipment, services and corresponding information as required • products and materials as required • internal and external customers and suppliers as required • cleaning procedures, materials and equipment as required • documentation and recording requirements and procedures.
<p>Method of assessment</p>	<p>This unit should be assessed together with other units of competency relevant to the function or work role.</p>

EVIDENCE GUIDE

Guidance information for assessment

To ensure consistency in one's performance, competence 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**

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.

Policies and procedures

Work is carried out in accordance with workplace procedures, licensing requirements and legislative requirements

Workplace information

Workplace information can include:

- Standard Operating Procedures (SOPs)
- specifications
- production schedules
- routine maintenance schedules
- work notes
- Material Safety Data Sheets (MSDS)
- manufacturer instructions
- verbal directions from manager, supervisor or senior operator

Waste

Waste may include:

- cleaning agents
- unused stock

Potential hazards

Potential hazards may include:

- cold room door closing while working inside
- working in cold conditions
- slippery floors
- obstacles on the floor

RANGE STATEMENT	
	<ul style="list-style-type: none"> • overhead objects • operating forklifts and other moving objects
Problems and anomalies	<p>Problems and anomalies may include:</p> <ul style="list-style-type: none"> • fluctuations in temperature • breakdown of data loggers • fans or temperature controls • inadequate air flows due to incorrect stacking
Cold room specifications	<p>Cold room specifications may include:</p> <ul style="list-style-type: none"> • temperature range • spacing pattern for airflow • humidity
Cold room plans	<p>Cold room plans may include:</p> <ul style="list-style-type: none"> • stacking patterns • stacking heights • movement of stock
Records	<p>Records will include:</p> <ul style="list-style-type: none"> • temperature logs • material entering or leaving cold room • batch numbers

Unit Sector(s)

Unit sector	Wine operations
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