



Australian Government

Assessment Requirements for FBPBEV2003 Operate an ice manufacturing 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 1.0.

Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that, on at least one occasion, the individual has:

- conducted pre-start checks on machinery used for ice manufacture
- started, operated, monitored and adjusted process equipment to achieve required quality outcomes
- recognised and corrected typical faults and inconsistencies
- completed workplace records
- shut down equipment
- applied food safety procedures to work practice
- followed workplace health and safety procedures.

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:

- basic operating principles of ice manufacturing equipment, including:
 - types of ice production
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - the purpose and location of sensors and related feedback instrumentation
- equipment service requirements and actions to take if services are not available
- stages in the ice making cycle including a make and defrost stage
- water treatment required prior to use in ice making
- operating requirements, 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
- early warning signs of potential problems
- adjustments required to take account of ambient temperature
- contamination and food safety risks and related procedures
- common causes of variation to ice production and corrective action required
- workplace health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- storage requirements for packed ice
- isolation, lock out and tag out procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the process, including:
 - waste and rework collection
 - handling procedures related to the process
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- basic routine maintenance procedures for ice making equipment
- cleaning and sanitation procedures for ice making equipment and worksite.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing used for food handling and safe operation of equipment
 - ice making equipment
 - suitable water supply for making ice
 - procedures and equipment for cleaning equipment and work area
- specifications:
 - work procedures, including safe work practices, food safety, quality, and environmental requirements
 - specifications, control points and parameters for making ice
 - equipment operating and service manuals
 - record-keeping documents required for the work specified in the performance evidence.

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>