



Australian Government

Assessment Requirements for FBPCEL2004

Perform heat exchange operations

Release: 1

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Modification History

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

Performance Evidence

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

There must be evidence that the individual has demonstrated at least one heat exchange operation:

- accessing workplace information to identify heat exchange processing requirements
- selecting and fitting appropriate personal protective equipment (PPE)
- conducting work according to environmental and health and safety requirements in the workplace
- checking supply and status of materials before commencing heat exchange operation
- preparing and confirming status of equipment and services before commencing heat exchange process
- setting up and starting up heat exchange process
- monitoring the heat exchange process
- taking corrective action in response to non-compliance results
- shutting down the process after heat exchange operations are completed.

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:

- purpose of the heat exchange process and the links between heat exchange and other processes used in wine operations
- basic operating principles of heat exchange equipment
- materials used in the heat exchange process including:
 - grape varieties, whole fruit bunches and common additives
 - preparation requirements and effect of variation on the heat exchange process
- main heat exchange techniques and how these techniques can affect the characteristics of the wine

- methods used to monitor the process
- common causes of non-conformance results for product, process and equipment and corrective action required including:
 - issues that can be rectified
 - issues that must be reported
- responsibilities for health and safety in the workplace including:
 - health and safety hazards associated with the heat exchange process
 - methods for controlling risks associated with health and safety hazards
- responsibilities for identifying and controlling environmental issues
- workplace procedures and responsibility for:
 - reporting problems
 - shutting down the process
 - cleaning
 - handling waste
 - recording required information.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a wine operations workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - PPE for heat exchange operations
 - equipment and materials for heat exchange process
 - system for recording and reporting information
- specifications:
 - workplace procedures for heat exchange operations.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>