



Australian Government

Assessment Requirements for FBPDPR2007

Operate a cooling and hardening 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 6.0.

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 operated cooling and hardening equipment to process at least one batch of product, including:

- following safe work procedures
- following food safety requirements
- identifying out-of-specification or non-conforming products.

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 and basic principles of the cooling and hardening process, including:
 - the principles of heat transfer
 - the difference between latent heat energy transfer and sensible heat energy transfer
- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - the purpose and location of sensors and related feedback instrumentation
- the flow of the cooling and hardening process and the effect of product output on downstream processes
- quality characteristics to be achieved by cooling and hardening process
- 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

- early warning signs of potential problems
- techniques used to monitor the cooling and hardening process, such as inspecting, measuring and testing as required by the process
- inspection or test points (control points) in the process, and the related procedures and recording requirements
- contamination, cross-contamination and food safety risks associated with the process, and related control measures
- work health and safety hazards and controls relevant to cooling and hardening process
- requirements of different shutdowns as appropriate to the process and workplace production requirements, including:
 - emergency and routine shutdowns
 - procedures to follow in the event of a power outage
- 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 cooling and hardening process, including waste collection and handling procedures
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- cleaning and sanitisation procedures for cooling and hardening equipment
- recording requirements for traceability of product.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a food processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - cooling and hardening equipment and services
 - cleaning materials, equipment and procedures
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - production schedules and batch or recipe instructions
 - specifications, control points and processing parameters
 - documentation and recording requirements and procedures.

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>