



Australian Government

FBPFAV2001 Apply hydro-cooling processes to fresh produce

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.

Application

This unit of competency describes the skills and knowledge required to use hydro-cooling equipment and processes to cool fresh fruit or vegetables in preparation for storage or transportation.

This unit applies to individuals who apply hydro-cooling processes in a food processing environment or at a farm or production site where produce is processed directly after harvest to maximise longevity.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Fruit and Vegetables (FAV)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Identify hydro-cooling requirements	1.1 Identify key steps in the hydro-cooling process including impact of timing and temperature 1.2 Identify produce for hydro-cooling and confirm specific cooling and transfer requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Check and adjust equipment performance to meet work requirements 1.4 Conduct pre-start checks and prepare personal protective equipment 1.5 Place goods in storage areas to meet storage temperature, stores handling and stock rotation requirements 1.6 Record stores information in required format
2. Conduct hydro-cooling	2.1 Check storage facility for readiness and allocation of space for produce 2.2 Transfer produce in a manner that is safe and maintains produce quality 2.3 Set operating parameters for hydro-cooling equipment to meet safety and cooling requirements 2.4 Apply hydro-cooling to produce according to cooling requirements 2.5 Transfer produce to storage according to workplace procedures 2.6 Record process information in required format 2.7 Maintain the work area according to workplace standards, food safety and work health and safety requirements
3. Monitor hydro-cooling process	3.1 Check temperature to ensure required levels are maintained 3.2 Identify and act on non-compliance issues or problems

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Read and interpret standard hydro-cooling information, including impacts of timing and temperature on fresh produce
Writing	Complete records according to workplace guidelines on paper-based and electronic media
Numeracy	Interpret temperature gauges to monitor hydro-cooling

Skill	Description
	requirements
Navigate the world of work	• Apply workplace procedures to own role and responsibilities • Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and environmental care requirements • Maintain a clean and hazard-free work area • Maintain hygiene standards
Interact with others	• Report operational and safety information to relevant personnel using required communication method
Get the work done	• Maintain quality specifications for fresh produce when applying hydro-cooling processes • Solve routine problems according to workplace guidelines and using experience of past solutions

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFAV2001A Apply hydro-cooling processes to fresh produce	FDFV2001A Apply hydro-cooling processes to fresh produce	Updated to meet Standards for Training Packages	Equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>