



Australian Government

Assessment Requirements for FBPFAV3001 Conduct chemical wash for fresh produce

Release: 1

Assessment Requirements for FBPFV3001 Conduct chemical wash for fresh produce

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 must satisfy all of the elements and performance criteria in this unit.

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

- conducted pre-start checks on machinery used for washing fresh produce
- handled and applied chemicals according to specifications
- started, operated, monitored and adjusted process equipment to achieve required quality outcomes when washing fresh produce
- conducted water and chemical level checks
- taken corrective action in response to typical faults and inconsistencies
- completed workplace records in required format
- safely shut down equipment
- applied work health and food 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:

- purpose and basic principles of the washing process, including the importance of water quality and the role of chemicals in the washing process
- 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
- services required for the chemical wash process and action to take if services are not available
- the flow of this process and the effect of outputs on downstream processes

- quality characteristics to be achieved by the washing, including the consequences of out-of-specification moisture levels on further processing and final product
- quality requirements of raw materials and effect of variation on process performance, including how variation in microbial load can affect the washing process
- implications of incorrect chemical levels on fresh produce
- 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
- methods used to monitor the washing process, including 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 and food safety risks associated with the process and related control measures
- common causes of variation and corrective action required
- workplace health and safety hazards and controls
- 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
 - product or process changeover procedures and responsibilities
 - procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the process, including waste/rework collection and handling procedures
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- sampling and testing associated with process monitoring and control
- routine maintenance procedures for washing equipment
- cleaning and sanitation procedures for washing equipment.

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 and equipment
 - washing equipment and services, including water and chemicals
 - raw materials to be processed
- specifications:

- work procedures, including advice on safe work practices, food safety, quality and environmental requirements
- information on equipment capacity and operating parameters
- production schedule and batch instructions
- specifications and inspection or control points
- sampling schedules and test procedures and equipment
- documentation and recording requirements and procedures
- cleaning procedures, materials and equipment
- relationships:
 - interactions with team members and supervisors.

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>