



Australian Government

FBPFAV3001 Conduct chemical wash for 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 implement a wash process for fresh produce where chemicals, including chlorine, are used to achieve quality standards.

This unit applies to individuals who set and monitor levels of cleaning chemicals while conducting wash operations in a food processing production environment. It typically applies to produce that includes leafy greens and fruit, where chemicals are used to ensure required cleaning outcomes.

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. Confirm required use of chemicals	1.1 Identify chemicals used for the washing of fresh produce and confirm required levels 1.2 Identify hazards and risks associated with using chemicals and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	implement control measures throughout operations 1.3 Prepare and use personal protective equipment according to workplace safety procedures 1.4 Identify and apply storage and handling requirements for chemicals
2. Prepare for washing operation	2.1 Confirm and prepare raw materials for washing according to production specifications 2.2 Confirm equipment for operational readiness, and fit and adjust components and related attachments 2.3 Carry out pre-start checks according to operator instructions 2.4 Measure chemicals and add dose according to specifications 2.5 Check performance of chemical-dosing equipment to confirm accuracy 2.6 Check water quality and confirm for use
3. Operate and monitor the washing process	3.1 Start and operate the washing process according to operating instructions and work health and safety requirements 3.2 Inspect and wash raw materials to meet workplace specifications 3.3 Check water to confirm correct levels of chemicals 3.4 Transfer washed materials for further processing or packaging 3.5 Identify variation in equipment operation and report maintenance requirements 3.6 Identify, rectify or report out-of-specification product or process outcomes 3.7 Maintain the work area according to workplace procedures, food safety and work health and safety requirements 3.8 Maintain workplace records in required format
4. Shut down the washing process	4.1 Implement the appropriate shutdown procedure 4.2 Handle, store and dispose of chemicals according to workplace procedures and environmental regulations 4.3 Identify and report maintenance requirements according to workplace procedures

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 operating procedures and directions for the safe operation of equipment when operating the chemical wash process
Writing	- Record maintenance requirements on paper-based and electronic media - Record equipment failure on paper-based and electronic media
Oral Communication	Actively listen to clarify types of produce required for wash process
Numeracy	Monitor correct ratios of chemicals to amount of water in the wash process
Navigate the world of work	- Apply workplace procedures to own role and responsibilities, and seek clarification or other assistance when required - Maintain hygiene standards and hazard-free work area - Identify and describe own skills, knowledge and experience within context of job role
Interact with others	- Use appropriate vocabulary, including technical language directly relevant to role - Report chemical wash processing performance to relevant personnel using required communication method
Get the work done	- Monitor and maintain quality specifications when operating the chemical wash process - Identify routine problems and implement standard solutions according to workplace guidelines

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFAV3001 Conduct chemical wash for fresh produce	FDFV3001A Conduct chemical wash for 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>