



Australian Government

FBPFAV3002 Program fresh produce grading equipment

Release: 1

FBPFAV3002 Program fresh produce grading equipment

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 program grading equipment to identify key characteristics of fresh produce, and sort accordingly.

This unit applies to individuals who operate mechanical and computer-based technology to sort fresh fruit and vegetables according to key characteristics, including size, weight, density, quality or colour.

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 produce grading specifications	1.1 Identify features of the grading equipment and process 1.2 Examine characteristics of produce and confirm purpose for grading 1.3 Confirm customer and packaging requirements 1.4 Determine specifications for grading based on customer 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>
2. Program grading equipment	2.1 Enter grading specifications into equipment 2.2 Use computer program or equipment components to enable a variety of grading outcomes to be achieved 2.3 Test or monitor program or equipment operation against specifications 2.4 Investigate problems or inconsistencies in grading outcomes to determine cause 2.5 Implement corrective action where applicable or report to appropriate personnel 2.5 Complete documentation and records of grading specifications for customer

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 instructions for the safe operation of grading equipment
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 fresh produce to be graded and sorted
Numeracy	Estimate sizes and shapes of fresh produce to be graded and sorted
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 performance of grading equipment to relevant personnel

Skill	Description
	using required communication method
Get the work done	• Monitor and maintain quality specifications when grading fresh produce • 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
FBPFAV3002 Program fresh produce grading equipment	FDFV3002A Program fresh produce grading equipment	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>

Assessment Requirements for FBPFAV3002 Program fresh produce grading equipment

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:

- analysed grading requirements and confirmed specifications for grading equipment
- determined grading specifications for a variety of outcomes
- used computing or mechanical technology to achieve grading specifications of fresh produce
- verified program specifications for required outcomes
- analysed non-conformances and grading problems, and determined probable cause
- completed workplace records in required format.

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:

- grading equipment features, processes and technologies
- factors that influence grading outcomes
- typical problems that occur in the grading process, and likely causes and appropriate response options
- characteristics of produce used for grading and the process of identification.

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

- produce, grading equipment and consumables
- specifications:
 - work procedures, including advice on safe work practices, standard operating procedures (SOP), food safety, quality and environmental requirements
 - grading specifications
 - workplace information recording systems, 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>