



Australian Government

Assessment Requirements for FBPFV3004 Program fresh produce grading equipment

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 programmed fresh produce grading equipment for at least one batch of fresh produce to meet client specifications, including:

- applying safe work practices
- applying food safety procedures to work practices
- taking corrective action in response to typical faults and inconsistencies in the grading process.

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
- contamination/cross-contamination and food safety risks associated with the process, and related control measures
- good manufacturing practices (GMP) relevant to work task
- workplace health and safety hazards and controls relevant to programming grading equipment
- characteristics of produce used for grading and the process of identification
- routine maintenance procedures for grading equipment
- cleaning and sanitisation procedures for grading equipment
- procedures to track traceability of product.

Assessment Conditions

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

- physical conditions:
 - a fresh food processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - produce, grading equipment and consumables
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, standard operating procedures, food safety, quality and environmental requirements
 - grading specifications
 - 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>