



Australian Government

FBPFAV3004 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.

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.

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

No 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 Examine characteristics of produce and confirm purpose for grading 1.2 Confirm customer and packaging requirements 1.3 Determine specifications for grading based on customer

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	requirements 1.4 Identify and address hazards and risks associated with grading produce, including food safety risks
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 specified outcomes 2.4 Investigate problems or inconsistencies in grading outcomes to determine cause 2.5 Implement corrective action where applicable, or report to appropriate personnel 2.6 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 product and processing information using digital and/or paper-based formats
Numeracy	- Estimate sizes, shapes and measurements (mm, cm) of fresh produce to be graded and sorted - Set specifications for grading produce

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFAV3004 Program fresh produce grading equipment	FBPFAV3002 Program fresh produce grading equipment	Minor changes to Performance Criteria to clarify intent Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

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 FBPFAV3004 Program fresh produce grading equipment

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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 sanitation 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

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