



Australian Government

Assessment Requirements for FBPOPR2007 Work in a freezer storage area

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

Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has prepared to enter and worked in a freezer storage area on at least one occasion, including:

- locating and fitting appropriate PPE
- following procedures to enter and work in a freezer environment to ensure safety of self and others, including carrying out relevant checks and inspections prior to entry as required by workplace procedures
- following procedures to handle product to avoid product damage
- monitoring operating performance of equipment used in the freezer and identifying signs of unsafe or unfit operation
- conducting work in a manner appropriate to minimising risk of contamination
- maintain work area to meet housekeeping standards
- following relevant work health and 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 conditions required in a freezer storage environment, including how temperature parameters are maintained in the freezer/cold room
- safety requirements and hazards associated with entering and working in a freezer storage/cold room area, including required PPE, limitations of PPE, and maximum work duration
- symptoms associated with hypothermia and action to take if these occur
- the effects of freezer/cold room temperatures and frozen condensation on equipment used in a freezer/cold room but designed for room temperature operation, including symptoms that equipment is unsafe or unfit for use

- effects of room temperatures on equipment using hydraulic oils designed for freezer/cold room temperatures
- typical freezing rates for product handled, including products stacked on pallets
- handling requirements for moving pallets of frozen product and how this differs from moving pallets of fresh product
- the differences in product stability of pallets loaded with fresh compared with frozen product, and related wrapping requirements
- the effect of freezing on product packaging and related handling requirements
- cleaning requirements for a freezer storage area.

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
 - freezer storage/cold room area
 - stock to be held in frozen storage
- specifications:
 - work roles and responsibilities, training and career information
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements.

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>