



Australian Government

FBPOPR2007 Work in a freezer storage area

Release: 1

FBPOPR2007 Work in a freezer storage area

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 enter and work in a freezer storage or cold room area.

This unit applies to individuals working in in a food processing environment who work under general supervision and exercise limited autonomy, with some accountability for their own work.

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

Operational (OPR)

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. Prepare to enter a freezer storage environment	1.1 Read or listen to work instructions from supervisor and clarify where required 1.2 Identify work health and safety hazards for working in a freezer storage area and inform supervisor 1.3 Wear appropriate personal protective equipment according to work

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	health and safety requirements 1.4 Confirm clothing and footwear are correctly fitted prior to entering a freezer 1.5 Carry out checks and inspections of freezer storage area
2. Identify and monitor equipment operation in a freezer storage environment	2.1 Identify the effects of freezing temperatures on equipment 2.2 Monitor equipment when in use in a freezer to ensure effective functioning
3. Store frozen product safely	3.1 Identify handling requirements for frozen product according to workplace procedures 3.2 Handle frozen product safely according to workplace requirements
4. Respond to emergencies	4.1 Identify signs and symptoms of exposure to low temperatures 4.2 Take appropriate action to minimise effects of exposure on self and others

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
Numeracy	- Identify product weights for manual lifting purposes - Interpret storeroom temperature gauges - Count product quantities - Interpret freezing rates for products
Reading	- Identify product types - Interpret workplace procedures and safety information
Navigate the world of work	- Apply workplace procedures relevant to own responsibilities - Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and procedures, quality requirements and operating procedures - Take steps to develop skills and knowledge

Skill	Description
Interact with others	• Communicate and report operational and safety information to relevant persons • Select and use appropriate terminology when communicating with others • Participate in conversations relevant to role by responding and explaining as required
Get the work done	• Operate manual load shifting equipment • Make routine decisions relating to storeroom and equipment cleanliness and condition, and product suitability • Solve familiar and generally predictable problems within workplace guidelines • Recognise and respond to non-conforming product • Use digital technologies, including temperature gauges

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2007 Work in a freezer storage area	FDFOP2007A Work in a freezer storage area	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 FBPOPR2007 Work in a freezer storage area

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>