



Australian Government

FBPOPR2024 Operate a cooling, slicing and wrapping process

Release: 1

FBPOPR2024 Operate a cooling, slicing and wrapping process

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 set up, operate, adjust and shut down a cooling, slicing and wrapping process.

This unit applies to individuals who work under general supervision and exercise limited autonomy in a food production environment. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of machines and equipment used to cool, slice and wrap food product.

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 for work in processing area	1.1 Read or listen to work instructions from supervisor and clarify where needed 1.2 Identify work health and safety hazards and tell supervisor 1.3 Wear appropriate personal protective equipment and ensure

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	correct fit 1.4 Confirm that product and packaging consumables are available to meet operating and food safety requirements 1.5 Identify and confirm cleaning and maintenance requirements and status have been met
2. Prepare the cooling, slicing and wrapping equipment and process for operation	2.1 Fit and adjust machine components and related attachments according to operating requirements 2.2 Enter processing and operating parameters to meet safety and production requirements 2.3 Check and adjust equipment to ensure optimum performance 2.4 Carry out pre-start checks according to operator instructions
3. Operate and monitor the cooling, slicing and wrapping process	3.1 Start, operate and monitor the process for variation in operating conditions 3.2 Monitor the process to confirm that product is cooled and packaged to meet food safety and production specifications 3.3 Identify, rectify and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.4 Follow and apply workplace cleaning and environmental procedures
4. Shut down the cooling, slicing and wrapping process	4.1 Identify the appropriate shutdown procedure 4.2 Shut down the process safely according to operating procedures and clean equipment according to workplace procedures 4.3 Report maintenance requirements according to workplace procedures 4.4 Maintain workplace records according to workplace procedures

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
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Skill	Description
Reading	- Interpret workplace and standard operating procedures relevant to job role - Interpret production requirements
Writing	Record operating, routine maintenance and shutdown information on paper-based and electronic media
Numeracy	- Monitor and interpret production and process control indicators and data - Monitor supply and flow of materials to and from the process
Navigate the world of work	- Apply workplace procedures to own role and responsibilities - Identify skills, knowledge and experience required for performing own role in the workplace - Ask questions to clarify understanding or seek further information
Interact with others	- Communicate and report operational and safety information to relevant personnel - Use modes of communication suitable to purpose to confirm understanding when conducting operational start-up and shutdown procedures
Get the work done	- Access and interpret process control panels and system - Maintain a clean and hazard-free work area - Identify out-of-specification standards and maintain quality specifications - Confirm equipment status and condition - Interpret process and equipment information to monitor process and respond to abnormal performance and variations

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2024 Operate a cooling, slicing and wrapping process	FDFOP2024A Operate a cooling, slicing and wrapping process	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 FBPOPR2024 Operate a cooling, slicing and wrapping process

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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 operated a cooling, slicing and wrapping process on at least one occasion, including:

- accessing workplace information to identify processing requirements
- selecting, fitting and using PPE
- confirming supply of necessary product, packaging consumables and services
- conducting pre-start checks, including:
 - inspecting equipment condition to identify any signs of wear
 - selecting appropriate settings and/or related parameters
 - cancelling isolation or lock-outs as required
 - confirming that equipment is clean and correctly configured for processing requirements
 - positioning sensors and controls correctly
 - ensuring any scheduled maintenance has been carried out
 - confirming that all safety guards are in place and operational
- confirming settings in the cooler, including:
 - conveyor speed/track position
 - humidity
 - air flow/fan settings
 - product layout/spacing
- confirming settings in the slicing/bagging equipment:
 - knife condition
 - machine speed
 - height/width settings
 - air pressure
 - bag/tag type and coding

- starting, operating, monitoring and adjusting process equipment to achieve required outcomes, including:
 - monitoring control points
 - conducting inspections as required to confirm process remains within specification
- monitoring supply and flow of product and packaging consumables to and from the process
- taking corrective action in response to out-of-specification results
- responding to and/or reporting equipment failure within level of responsibility
- locating emergency stop functions on equipment
- following isolation and lock-out/tag-out procedures as required to take process and related equipment off-line in preparation for cleaning and/or maintenance within level of responsibility
- completing workplace records as required
- maintaining work area to meet housekeeping standards
- using process control systems according to enterprise procedures
- cleaning and sanitising equipment according to enterprise procedures
- 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 basic principles of the cooling, slicing and wrapping process
- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - the purpose and location of sensors and related feedback instrumentation
- services required and action to take if services are not available
- the flow of the cooling, slicing and wrapping process and the effect of outputs on downstream processes and final product
- quality characteristics to be achieved by the process
- quality requirements of packaging materials and effect of variation on process performance and product shelf-life
- operating requirements and parameters and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- methods used to monitor the cooling, slicing and bagging process, including inspecting and measuring as required by the process
- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination/food safety risks associated with the process and related control measures

- common causes of variation and corrective action required
- work health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- requirements of different shutdowns as appropriate to the process and workplace production requirements
- isolation, lock out and tag out procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the process, including waste/rework collection and handling procedures related to the process
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- cleaning and sanitation procedures for the cooling, slicing and wrapping equipment.

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
 - cooling, slicing, bagging and related equipment and services
 - product and packaging consumables
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity and operating parameters
 - production schedule/batch instructions
 - specifications, control points and processing parameters
 - documentation and recording requirements and procedures
 - cleaning procedures, materials and equipment as required.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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