



Australian Government

FBPOPR2047 Operate a portion saw

Release: 1

FBPOPR2047 Operate a portion saw

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 and monitor a portion saw.

This unit applies to individuals who work under general supervision and exercise limited autonomy in a food processing environment. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of a portion saw.

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 Confirm materials are available to meet operating requirements 1.2 Identify and confirm cleaning and maintenance requirements and status according to work health and safety and food safety requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Wear appropriate personal protective clothing and ensure correct fit
2. Prepare portion saw for operation	2.1 Fit machine components and related attachments and adjust to meet operating requirements 2.2 Ensure safety guards and covers are in place 2.3 Carry out pre-start checks according to work health and safety and operating procedures
3. Operate the portion saw to achieve required outcome	3.1 Position portions to be cut according to operational requirements 3.2 Pass portion over the blade and cut to meet specifications 3.3 Monitor equipment to identify variation in operating conditions and report maintenance requirements 3.4 Monitor quality and accuracy of cuts to confirm that specifications are met 3.5 Inspect and clean equipment according to workplace procedures and food safety requirements 3.6 Follow and apply workplace housekeeping and environmental procedures 3.7 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
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

Skill	Description
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
FBPOPR2047 Operate a portion saw	FDFOP2047A Operate a portion saw	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 FBPOPR2047 Operate a portion saw

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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 portion saw on at least one occasion, including:

- accessing workplace information to identify portion requirements
- selecting, fitting and using personal protective clothing and/or equipment, including use of mesh gloves or similar protective clothing
- confirming supply of necessary poultry pieces, including inspecting and removing pieces of unacceptable quality
- conducting pre-start checks, including:
 - inspecting condition of the portion saw to identify blade sharpness and other signs of wear
 - cancelling isolation or lock-outs
 - confirming that equipment is clean and all safety guards are in place and operational
 - ensuring that lighting, guarding and signage around the saw are in position
- collecting portions to be cut
- positioning portions to allow the blade to pass cleanly through
- achieving cut accuracy to meet specifications and workplace standards with minimal waste
- identifying faulty equipment operation and/or blunt blades, and taking corrective action
- 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 to take the portion saw and related equipment off-line in preparation for cleaning and/or maintenance within level of responsibility
- completing workplace records
- inspecting and cleaning the portion saw and reporting maintenance issues
- maintaining 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:

- quality specifications and characteristics required of portioned product
- portion saw operating procedures, including correct positioning of guards, lighting and safe work practices when working with the saw
- work health and safety hazards and controls, including limitations of protective clothing and equipment relevant to the work process
- contamination/food safety risks associated with the automated cutting process and related control measures, including hygiene and sanitation requirements when handling product
- grading/downgrading specifications for portioned product
- typical equipment faults and related causes for operating a portion saw, including:
 - signs and symptoms of faulty equipment
 - early warning signs of potential problems
- isolation, lock-out and tag-out procedures and responsibilities for operating a portion saw
- procedures and responsibility for reporting production and performance information
- procedures for cleaning and for reporting maintenance requirements for operating a portion saw
- waste handling requirements and procedures for operating a portion saw
- routine maintenance procedures required for operating a portion saw.

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, including a mesh glove
 - portion saw and related equipment and services
 - carcasses/pieces to be cut into portions
 - cleaning procedures, materials and equipment
- 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.

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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