



Australian Government

Assessment Requirements for FBPOPR2058 Operate a holding and storage process

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 operated a holding and storage process on at least one occasion, including:

- accessing workplace information to identify requirements for the holding and storage process
- selecting, fitting and using personal protective clothing and/or equipment
- confirming supply of necessary materials and services for the holding and storage process
- 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
 - 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
- starting, operating, monitoring and adjusting holding and storage process equipment to achieve required outcomes, including monitoring control points and conducting inspections to confirm process remains within specification, including:
 - time/temperature
 - flow rates
 - agitation speed
 - equipment condition and performance
- monitoring supply and flow of materials to and from the holding and storage 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 to take holding and storage process and related equipment off-line in preparation for cleaning and/or maintenance within level of responsibility
- completing workplace records
- maintaining work area to meet housekeeping standards
- using process control systems according to workplace procedures
- cleaning equipment according to workplace procedures
- following relevant work health and safety guidelines.

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 holding and storage process, including the importance of stock rotation
- basic operating principles of equipment for the holding and storage process, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - purpose and location of sensors and related feedback instrumentation
- the flow of the holding and storage process and the effect of product output on downstream processes
- contamination and food safety risks associated with the holding and storage process and related control measures
- quality characteristics to be achieved by the holding and storage process, including organoleptic characteristics of the product
- effect of raw material characteristics on the holding and storage process
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes related to the storage and holding process, including signs and symptoms of faulty equipment and early warning signs of potential problems
- techniques used to monitor the holding and storage process, including inspecting, measuring and testing by the process
- common causes of variation for the holding and storage process 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 holding and storage process and workplace production requirements, including emergency and routine shutdowns, and procedures to follow in the event of a power outage
- isolation, lock-out and tag-out procedures and responsibilities for operating a holding and storage process

- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the process, including waste collection and handling procedures
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- cleaning and sanitation procedures required for the holding and storage process.

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
 - holding and storage process and related equipment and services
 - materials required for a holding/storage process
 - sampling schedules and test procedures and equipment
 - routine preventative maintenance schedule as required
 - cleaning procedures, materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - stock flow systems, production schedules and batch/recipe instructions
 - specifications, control points and processing parameters
 - information on equipment capacity and operating parameters
 - production schedule and batch instructions
 - 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.

Links

Companion Volumes, including Implementation Guides, are available at VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>