



Australian Government

FBPOPR2072 Work in confined spaces in the food and beverage industries

Release: 1

FBPOPR2072 Work in confined spaces in the food and beverage industries

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Application

This unit of competency describes the skills and knowledge required to work in confined spaces in the food and beverage industries.

This unit applies to individuals who work under general supervision and exercise limited autonomy in a food or beverage processing environment.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, and food safety regulations, legislation and standards that apply to the workplace. Confined space entry work permits may be required.

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. Plan and prepare for entering and working in confined spaces	1.1 Access, interpret and apply compliance documentation relevant to entering and working in confined spaces 1.2 Obtain, confirm and apply work instructions and 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 Obtain authorisation (entry permit) to enter the confined space 1.4 Select, fit and use personal protective equipment according to job requirements 1.5 Confirm emergency response procedure with the stand-by person 1.6 Identify, obtain and position signage, barriers and rescue equipment according to workplace requirements 1.7 Select tools and equipment to carry out tasks, check for serviceability and rectify or report faults 1.8 Identify, confirm and apply environmental protection requirements
2. Enter and work in the confined space	2.1 Gain access to the confined space 2.2 Test and monitor the atmosphere for harmful elements 2.3 Apply tagging and lock-out procedures 2.4 Enter confined space 2.5 Maintain communication with the stand-by person 2.6 Comply with entry permit requirements 2.7 Monitor and adhere to allocated entry time
3. Exit confined space	3.1 Exit confined space 3.2 Recover tools, equipment and materials 3.3 Conduct inspection of the confined space to ensure it is left safe and fit for purpose 3.4 Secure access 3.5 Remove tagging and lock-out 3.6 Complete confined space entry log
4. Clean-up work area	4.1 Clear work area and dispose of or recycle materials 4.2 Clean, check, maintain and store tools and equipment 4.3 Remove, clean and store barriers and signs

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 basic directions and instructions
Oral communication	Ask questions to clarify understanding or seek further information
Numeracy	Interpret data related to air quality
Navigate the world of work	- Apply workplace procedures to own role and responsibilities - Understand tasks and responsibilities required for work in confined spaces

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2072 Work in confined spaces in the food and beverage industries	FDFOP2065A Work in confined spaces in the food and beverage industries	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Prerequisite removed	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>