



Australian Government

FBPOPR2091 Operate a holding and storage process

Release: 1

FBPOPR2091 Operate a holding and storage process

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a holding and storage process for materials such as grain or milk.

This unit applies to individuals who work under general supervision 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 holding and storage process and associated equipment.

All work must be carried out to comply with workplace procedures according to state/territory health and safety, environmental and food safety regulations, legislation and standards that apply to the workplace.

No 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 Confirm equipment is clean and maintenance requirements have been met, according to health, safety and food safety requirements 1.3 Wear appropriate personal protective clothing and ensure correct

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	fit
2. Prepare the holding and storage equipment and process for operation	2.1 Fit machine components and related attachments, and adjust to meet operating requirements 2.2 Enter processing and operating parameters to meet safety and production requirements 2.3 Carry out pre-start checks according to workplace health and safety and operating procedures
3. Operate and monitor equipment	3.1 Start, operate and monitor the process according to safe work procedures 3.2 Monitor the process to confirm that specifications are met 3.3 Take samples and test product to ensure specifications are met 3.4 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.5 Follow and apply workplace housekeeping procedures and environmental requirements
4. Shut down the holding and storage process	4.1 Identify the appropriate shutdown procedure 4.2 Shut down the process according to workplace health and safety and operating procedures 4.3 Identify and report maintenance requirements according to workplace requirements 4.4 Maintain workplace records according to workplace requirements

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 work task - Interpret production requirements

Skill	Description
Writing	Record processing information using digital and/or paper-based format
Numeracy	- Monitor and interpret storage control indicators and data, including time, temperature, weight (kg, T), volume (L, hL) and agitation speed - Read gauges accurately

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2091 Operate a holding and storage process	FBPOPR2058 Operate a holding and storage process	Minor changes to Performance Criteria for clarity Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

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 FBPOPR2091 Operate a holding and storage process

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has operated a holding and storage process on at least one occasion, including:

- applying safe work procedures
- following food safety procedures
- monitoring control points and conducting inspections to confirm process remains within specification, including:
 - time/temperature
 - stock rotation or agitation speed
 - equipment condition and performance
- addressing routine holding or storage issues.

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/cross-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
- 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 sanitisation procedures required for the holding and storage equipment
- recording requirements to ensure traceability of product.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a food processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing
 - holding and storage equipment and related services
 - materials required for a holding/storage process
 - sampling and testing equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - product specifications, control points and processing parameters

- information on equipment capacity and operating parameters
- sampling schedules and test procedures
- 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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