



Australian Government

Assessment Requirements for FBPOPR2092 Operate a continuous freezing 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 6.0.

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 continuous freezing process to freeze at least one batch of product to meet specifications, including:

- applying safe work procedures
- following food safety practices
- monitoring control points and conducting inspections to confirm process remains within specification, including:
 - flow rates
 - churn speed
 - time/temperature
 - ingredient addition systems
 - pressures
 - equipment condition and performance
- addressing routine processing 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 continuous freezing process, including the stages that occur during the churning and freezing process, and the required physical and microstructure of the product
- basic operating principles of equipment required to operate a continuous freezing process, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications

- purpose and location of sensors and related feedback instrumentation
- services required to operate a continuous freezing process, and action to take if services are not available
- the flow of the freezing process and the effect of outputs on downstream processes
- additives and ingredients used in the continuous freezing process, and their role in the product
- quality characteristics to be achieved by the freezing process
- quality requirements of materials/ingredients, and effect of variation on process performance
- operating requirements and parameters, and corrective action required where operation of the continuous freezing process 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 production process, including inspecting, measuring and testing by the process
- inspection or test points (control points) in the continuous freezing process operation and the related procedures and recording requirements
- contamination/cross-contamination and food safety risks associated with the continuous freezing process, and related control measures
- common causes of variation in the operation of a continuous freezing process, and corrective action required
- health and safety hazards and controls relevant to the operation of a continuous freezing process, including the limitations of protective clothing and equipment relevant to the work process
- requirements of different shutdowns as appropriate to the continuous freezing 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 required for the operation of a continuous freezing process
- procedures and responsibility for reporting production and performance information of the continuous freezing process
- environmental issues and controls relevant to the continuous freezing process, including waste/rework collection and handling procedures related to the process
- basic operating principles of continuous freezing process control, including the relationship between control panels and systems and the physical equipment
- cleaning procedures required for the continuous freezing equipment
- recording procedures to ensure traceability.

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
 - freezing process and related equipment and services
 - materials/ingredients to be frozen
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity and operating parameters
 - production schedules and batch specifications, control points and processing parameters
 - 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>