



Australian Government

Assessment Requirements for FBPPBK2001

Operate a cooling and slicing 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 must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has set up, operated, adjusted and shut down a cooling and slicing process for cake products on at least three separate occasions, including:

- accessing workplace information to identify cooling and cutting requirements
- selecting, fitting and using personal protective clothing and equipment
- confirming supply of cake and necessary materials and services
- conducting pre-start checks on machinery used for cooling and slicing cake including:
 - inspecting knife condition to identify any signs of wear
 - selecting appropriate settings to meet cake dimension requirements
 - cancelling isolation or lock outs
 - confirming equipment is clean and correctly configured for processing requirements
 - positioning sensors and controls correctly
 - ensuring any scheduled maintenance has been completed
 - confirming all safety guards are in place and operational
- confirming cooling and cutting equipment settings, including:
 - conveyor speed
 - cooling tunnel settings
 - guides
 - knife position
- starting, operating, monitoring and adjusting process equipment to achieve cake production specifications including:
 - cake temperature - temperature gauges
 - throughput
 - cut cake appearance, dimensions and weight
 - knife position and condition

- monitoring process control points and supply and flow of materials to and from the process
- taking corrective action in response to typical faults and inconsistencies in line with own role and responsibilities
- following work health and safety procedures, including:
 - responding to and reporting equipment failure
 - locating emergency stop functions on equipment
 - following isolation and lock out and tag out procedures to take process and related equipment off-line in preparation for cleaning and maintenance
- shutting down equipment safely according to workplace procedures
- completing workplace records
- applying environmental and food safety policies and procedures to work practices including:
 - maintaining work area to meet housekeeping standards
 - cleaning and sanitising equipment according to workplace 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:

- purpose and basic principles of cake cooling and slicing process
- basic operating principles of cooling and slicing equipment and main components including:
 - status and purpose of guards
 - operating capacities and applications of equipment used in performance evidence
 - purpose and location of sensors and related feedback instrumentation
 - procedures to replace rotary knives
- types and safe operating procedures for cooling and slicing equipment, including:
 - conveyors
 - cooling tunnels
 - guides
 - rotary knives
 - guillotine knives
- typical equipment faults and related causes, including:
 - signs and symptoms of faulty equipment
 - early warning signs of potential problems
- basic operating principles of process control and relationship between control panels and systems, and cooling and slicing equipment
- key features of flow of cooling and slicing process and effect of outputs on downstream processes
- outcomes to be achieved by cooling and slicing process, including:
 - required temperature range for cake types

- scope to adjust product length to achieve a given weight
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters, including:
 - effect of ambient temperature on the cooling process
 - possible cause of condensation formation on product from the cooling tunnel
- methods used to monitor the cooling and slicing process, including:
 - inspecting, measuring and testing
 - inspection or test points (control points)
 - related procedures and recording requirements
- common causes of variation and corrective action required
- work health and safety hazards and controls, including:
 - risks associated with working with refrigerant and action required in the event of a leak
 - isolation, lock out and tag out procedures and responsibilities
- procedures for confirming services, including:
 - air
 - water
 - steam
- environmental and food safety issues and controls relevant to cooling and slicing process, including:
 - contamination and food safety risks
 - waste and rework collection and handling procedures
 - cleaning and sanitation procedures
- equipment shutdown requirements relevant to performance evidence, including:
 - emergency and routine shutdowns
 - procedures to follow in the event of a power outage
- procedures and responsibility for reporting production and performance information.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a commercial bakery or an environment that accurately represents workplace conditions
- resources, equipment and material:
 - personal protective clothing and equipment
 - cooling and slicing equipment, including conveyors, cooling tunnels, rotary knives, guillotine knives and guides
 - cake for cooling and slicing
 - documentation or technology for recording information
 - cleaning procedures, materials and equipment

- specifications:
 - work instructions including control points and cooling and slicing processing parameters
 - production schedule for cooling and slicing process
 - information on equipment capacity and operating parameters
 - workplace procedures for cooling and slicing process
- relationships (internal and/or external):
 - workplace supervisor
- timeframes:
 - according to work requirements.

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>