



Australian Government

FBPPBK2001 Operate a cooling and slicing process

Release: 1

FBPPBK2001 Operate a cooling and slicing process

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0.

Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a process to cool and slice cake baked on a band or belt. It does not apply to manual cutting of cake baked in a tin or pan.

The unit applies to individuals who work in a cake production environment under general supervision with some accountability for their own work. This includes identifying and providing solutions to a limited range of predictable problems relating to the operation and monitoring of a cooling and slicing process and associated equipment.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Production baking (PBK)

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 the cooling and cutting equipment and process for operation	1.1 Read or listen to work instructions from supervisor and clarify where needed 1.2 Identify work health and safety hazards and report to supervisor

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 Wear appropriate personal protective equipment and ensure correct fit 1.4 Confirm availability of baked cake to meet production requirements 1.5 Identify and confirm cleaning and maintenance requirements have been met 1.6 Fit machine components and related attachments and adjust to meet operating and safety requirements 1.7 Select processing and operating parameters to meet safety and production requirements 1.8 Check and adjust equipment according to manufacturer instructions to ensure optimum performance 1.9 Carry out pre-start checks according to operator instructions
2. Operate and monitor the cooling and cutting process	2.1 Start and operate the cooling and cutting process according to workplace procedures 2.2 Monitor equipment to identify variation in operating conditions and report variations in equipment operation 2.3 Monitor the process to confirm that cake temperature and cut pieces meet specifications 2.4 Identify, report and rectify out-of-specification product and process outcomes 2.5 Conduct work and maintain a clean and tidy workplace according to workplace environmental and food safety procedures
3. Shut down the process	3.1 Complete the process safely according to workplace procedures 3.2 Identify and report maintenance requirements according to workplace procedures 3.3 Maintain workplace records accurately according to workplace procedures

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 text in work instructions and recognise workplace signage
Numeracy	- Interpret symbols and numbers on temperature gauges and to calibrate equipment - Use basic arithmetic to calculate quantities - Measure size and weight of cake pieces against specifications
Oral communication	Participate in verbal exchanges to ask questions and convey workplace information
Navigate the world of work	Recognise and follow workplace requirements, including safety, quality, food safety and environmental requirements, associated with own role and area of responsibility
Interact with others	Follow accepted practices and protocols for reporting issues to supervisors
Get the work done	- Follow clearly defined instructions to plan and assemble resources and sequence tasks required to operate cooling and slicing process - Monitor processes and control points, identify routine problems related to own work or role and initiate standard procedures to resolve - Use key functions and follow routine procedures for using digital technology and automated equipment

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPPBK2001 Operate a cooling and slicing process	FDFBK2001A Operate a cooling and slicing process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit

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 FBPPBK2001 Operate a cooling and slicing 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 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.

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