



Australian Government

FBPSUG2006 Collect and prepare samples

Release: 1

FBPSUG2006 Collect and prepare samples

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 collect and prepare a range of samples during the sugar milling process.

The unit applies to individuals typically with primary responsibility for sampling and/or testing.

All work must be carried out to comply with workplace procedures according to state/territory health and 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

Sugar milling (SUG)

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 sampling	1.1 Identify sampling requirements from sampling plan 1.2 Select sampling method to suit sampling requirement according to workplace procedures 1.3 Select, fit and use personal protective equipment according to workplace procedures 1.4 Confirm that sampling chemicals, tools and containers are

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	available and fit for use
2. Collect and prepare samples	2.1 Collect samples safely according to workplace procedures 2.2 Identify and report observations of non-conformances made during sampling 2.3 Store and handle samples to preserve characteristics of sample 2.4 Prepare samples safely as required by sampling procedure 2.5 Clean, care for and store equipment according to workplace procedures 2.6 Treat, recycle or dispose of sample materials according to workplace procedures
3. Record sampling information	3.1 Check and document sampling information according to workplace procedures 3.2 Label sample 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 standard operating procedures, specifications, sampling schemes and schedules
Writing	Record information accurately in required format
Numeracy	Calculate quantities of preservatives for sample preparation
Navigate the world of work	- Understand main tasks, responsibilities and boundaries of own role - Apply workplace procedures relevant to own role
Get the work done	Complete tasks in logical order

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPSUG2006 Collect and prepare samples	FDFSUG225A Collect and prepare samples	Updated to meet Standards for Training Packages	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

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

Assessment Requirements for FBPSUG2006 Collect and prepare samples

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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 collected and prepared cane samples in line with workplace contexts and demonstrated each of the following points at least once:

- accessed the sampling plan to identify sampling requirements
- selected, fitted and used personal protective equipment (PPE)
- selected appropriate sampling method
- applied safe sample collection and preparation procedures
- labelled samples correctly
- maintained and stored chemicals, containers and sampling tools
- reported any obvious non-conformances
- recorded sampling information
- sorted, collected, treated, recycled or disposed of sample material.

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 of a sampling plan, including the nature of representative samples and the importance of maintaining the integrity of samples
- terminology relating to specific sample collection, and preparation methods and procedures
- types of samples and related methods used to collect and prepare them
- inspection points for sampling
- typical characteristics of materials sampled and common contaminants
- sample labelling requirements
- hazards with specific sampling requirements, including working with equipment under pressure and at high temperatures
- storage of chemicals used for sampling

- sampling regimes implemented in response to special causes or non-conformance
- sample disposal procedures
- reporting and recording requirements for samples.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a sugar milling workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - PPE
 - sampling schedule
 - sampling tools, chemicals, containers and related equipment
 - materials to be sampled
 - sample preparation equipment
 - sample labelling and recording system
- specifications:
 - sampling methods and procedures
 - workplace procedures, including advice on safe work practices and environmental 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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