



Australian Government

Department of Education, Employment and Workplace Relations

FDFV3002A Program fresh produce grading equipment

Revision Number: 1

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Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to program grading equipment to identify key characteristics of fresh produce and sort accordingly.
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Application of the Unit

Application of the unit	This unit covers grading conducted by mechanical and computer-based technology to sort fresh fruit and vegetables according to key characteristics, such as size, weight, density, quality or colour.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Confirm produce grading specifications	1.1.Features of the grading equipment and process are described 1.2.Characteristics of produce are examined and purpose for grading confirmed 1.3.Customer and packaging requirements are confirmed 1.4.Specifications for grading are determined
2. Program grading equipment	2.1.Specifications are entered into computer to set grading parameters 2.2.Computer program or equipment components are used effectively to enable a variety of grading outcomes to be achieved 2.3.Program or equipment operation is tested or monitored to ensure standards are achieved 2.4.Problems or inconsistencies in grading outcomes are investigated to determine cause and corrective action implemented 2.5.Documentation is completed and records of grading specifications for customer are recorded

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

Ability to:

- identify characteristics of produce used to determine grading requirements
- use computer software or mechanical equipment to establish and set grading specifications
- identify and apply the quality assurance systems in place to ensure that grading meets customer requirements
- identify problems that occur in the grading process and investigate likely causes
- determine appropriate corrective action to prevent grading non-conformance
- describe the purpose of grading and processes implemented by grading equipment to achieve specific grading outcomes
- identify typical problems that occur in the grading process, and outline likely causes and appropriate response options within level of responsibility
- use oral communication skills/language competence to fulfil the job role as specified by the organisation including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce

Required knowledge

Knowledge of:

- grading equipment processes and technologies
- characteristics of produce used for grading and the process of identification
- factors that influence grading outcomes
- typical problems that occur in the grading process, and likely causes and appropriate response options

Evidence Guide

EVIDENCE GUIDE

The Evidence Guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment

Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Evidence of ability to:

- analyse grading requirements and confirm specifications for grading equipment
- determine grading specifications for a variety of outcomes
- use computing or mechanical technology to achieve grading specifications
- verify program specifications for required outcomes
- analyse non-conformances and grading problems and determine probable cause.

Context of and specific resources for assessment

Assessment must occur in a real or simulated workplace where the assessee has access to:

- grading specifications
- produce, grading equipment and consumables
- relevant standard operating procedures (SOPs)
- communication systems
- workplace information recording systems, requirements and procedures.

Method of assessment

This unit should be assessed together with core units and other units of competency relevant to the function or work role.

Guidance information for assessment

To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

Range Statement

RANGE STATEMENT	
The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.	
Policies and procedures	Product packaging and related work processes are consistent with company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements and takes account of occupational health and safety (OHS) and environmental impact
Equipment	Equipment may include: • cameras • infra-red lights • lasers • temperature gauges • conveyor belts
Grading purpose	Grading purpose may include: • singulation • rotation • sorting • quality control

Unit Sector(s)

Unit sector	Fruit and vegetables
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		