



Australian Government

Department of Education, Employment and Workplace Relations

FDFOP2010A Work with temperature controlled stock

Revision Number: 1

FDFOP2010A Work with temperature controlled stock

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to store and retrieve temperature controlled stock from appropriate storage facilities.
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Application of the Unit

Application of the unit	This unit has application in a food processing environment. Where work is undertaken in a freezer storage environment, also consider FDFOP2007A Work in a freezer storage area.
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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. Store stock to meet temperature control requirements	1.1. Goods requiring temperature control are identified 1.2. Goods are located in correct storage areas to meet storage temperature, stores handling and stock rotation requirements 1.3. Stores information is recorded according to workplace requirements
2. Monitor and maintain temperature of stock within specifications	2.1. Stock temperature is monitored to confirm temperature is within specified limits 2.2. Storage areas are monitored to confirm temperature is within storage zone limits 2.3. Residence time in temperature controlled stores is monitored to meet stock control requirements 2.4. Out-of-specification storage temperatures are identified and corrective action is taken
3. Transfer temperature controlled stock	3.1. Goods are handled and transferred to maintain temperature control and meet stock rotation requirements 3.2. Stores transfer information is recorded according to workplace reporting requirements 3.3. Work is conducted in accordance with workplace environmental guidelines

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- access workplace information to determine product handling and storage requirements
- identify storage requirements including temperature limits, minimum duration at given temperatures, and segregation and co-storage requirements
- identify temperature controlled storage facilities and temperature zones available
- select, fit and use personal protective clothing and/or equipment
- use materials handling equipment in a temperature controlled environment as required to undertake work functions
- follow procedures to measure temperature of product, such as use of instrumentation as required to take core and surface temperatures
- read instrumentation, such as temperature gauges, to monitor stores and zone temperatures
- identify and report out-of-specification temperatures in product and storage facilities
- take corrective action in response to out-of-specification temperatures including implementation of procedures to segregate damaged or potentially unsafe product
- complete records of stock receipt and transfer as required
- maintain work area to meet housekeeping standards
- 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:

- occupational health and safety (OHS) hazards and controls, including the purpose and limitations of protective clothing and equipment
- temperature controlled storage facilities and capacities available in the work area, such as temperature zones within a single store and concepts (e.g. the Cold Chain compliance) as relevant to work requirements
- temperature control requirements of stock handled in the work area, including acceptable temperature ranges and consequences of failing to meet these ranges, and where required requirements for gradual temperature change
- stock handling procedures for receiving and locating stock within a store, including stock rotation and procedures for identifying, segregating, and disposing of damaged or potentially unsafe stock

REQUIRED SKILLS AND KNOWLEDGE

- stock handling procedures for transferring temperature controlled stock from a temperature controlled environment, including maximum duration stock can be held outside a controlled environment
- food safety and quality consequences of stock temperature control requirements not being met
- monitoring procedures and instrumentation, including use of thermometers or other temperature measuring instrumentation
- notification, recording and reporting requirements
- operating procedures for goods handling equipment as required
- housekeeping requirements for work area
- recording requirements and procedures

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:

- identify storage requirements of temperature controlled stock
- monitor temperature of storage area and stock to ensure standards are maintained
- handle and transfer stock to maintain required conditions
- identify and act on non-conformances
- complete workplace documentation
- apply food safety procedures.

Context of and specific resources for assessment

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

- personal protective clothing and equipment
- work procedures, including advice on safe work practices, food safety, quality and environmental requirements
- temperature storage specifications
- stock handling and rotation systems
- controlled temperature storage facilities
- stock requiring storage
- load shifting equipment as required
- stock information recording system 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. Examples could be:

- FDFOP2007A Work in a freezer storage area
- TLIA1407C Use product knowledge to complete work operations
- TLID1007C Operate a forklift
- TLIK107C Use infotechnology devices and computer

EVIDENCE GUIDE	
	applications in the workplace • TLID207C Shift a load using manually-operated equipment.
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	Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements
Legislative requirements	Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes: - the Food Standards Code, including labelling, weights and measures legislation - legislation covering food safety, environmental management, OHS, anti-discrimination and equal opportunity
Workplace information	Workplace information may include: - standard operating procedures (SOPs) - specifications - production schedules and instructions - manufacturers' advice - standard forms and reports
Temperature controlled stock	Temperature controlled stock may include: stock to be stored at a constant temperature and at different temperatures for given durations
Temperature controlled storage facilities	Temperature controlled storage facilities include: any controlled temperature environment

Unit Sector(s)

Unit sector	Operational
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		