



Australian Government

Department of Education, Employment and Workplace Relations

FDFOP2047A Operate a portion saw

Revision Number: 1

FDFOP2047A Operate a portion saw

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to set up, operate and adjust a portion saw.
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Application of the Unit

Application of the unit	This unit has application in a food production environment. It typically targets the production worker responsible for applying basic operating principles to the operation and monitoring of a portion saw.
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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. Prepare portion saw for operation	1.1. Safety guards and covers are in place 1.2. Pre-start checks are carried out as required by workplace requirements
2. Operate the portion saw to achieve required outcome	2.1. Portions to be cut are positioned 2.2. The portion is passed over the blade and cut to meet specifications 2.3. Equipment is monitored to identify variation in operating conditions 2.4. Variation in equipment operation is identified and maintenance requirements are reported according to workplace reporting requirements 2.5. Quality and accuracy of cuts is monitored to confirm that specifications are met 2.6. Equipment is inspected and cleaned according to workplace procedures 2.7. Work is conducted in accordance with workplace environmental guidelines 2.8. The work area is maintained according to housekeeping standards 2.9. Workplace records are maintained according to workplace recording requirements

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 identify portion requirements
- select, fit and use personal protective clothing and/or equipment, including use of mesh gloves or similar protective clothing
- confirm supply of necessary poultry pieces, including inspecting and removing pieces of unacceptable quality
- conduct pre-start checks, such as inspecting condition of the portion saw to identify blade sharpness and other signs of wear, cancelling isolation or lock outs as required, confirming that equipment is clean and all safety guards are in place and operational, and ensuring that lighting, guarding and signage around the saw are in position
- collect portions to be cut
- position portions to allow the blade to pass cleanly through
- achieve cut accuracy to meet specifications and workplace standards with minimal waste
- identify faulty equipment operation and/or blunt blades and take corrective action
- respond to and/or report equipment failure within level of responsibility
- locate emergency stop functions on equipment
- follow isolation and lock out/tag out procedures as required to take the portion saw and related equipment off-line in preparation for cleaning and/or maintenance within level of responsibility
- complete workplace records as required
- inspect and clean portion saw and report maintenance issues as required
- maintain work area to meet housekeeping standards
- conduct routine maintenance, such as blade replacement according to enterprise procedures
- 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:

- quality specifications and characteristics required of portioned product
- portion saw operating procedures, including correct positioning of guards, lighting and safe work practices when working with the saw

REQUIRED SKILLS AND KNOWLEDGE

- operational health and safety (OHS) hazards and controls, including limitations of protective clothing and equipment relevant to the work process
- contamination/food safety risks associated with the automated cutting process and related control measures, including hygiene and sanitation requirements when handling product
- grading/downgrading specifications for portioned product
- the effect of outputs on downstream processes
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- isolation, lock out and tag out procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- procedures for cleaning and for reporting maintenance requirements
- waste handling requirements and procedures
- routine maintenance procedures where relevant

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: • conduct pre-start checks on portion saw • start, operate, monitor and adjust process equipment to achieve required quality outcomes • take corrective action in response to typical faults and inconsistencies • complete workplace records as required • apply safe work practices and identify OHS hazards and controls • safely shut down equipment • apply food safety procedures to work practices.
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, including a mesh glove • work procedures, including advice on safe work practices, food safety, quality and environmental requirements • information on equipment capacity and operating parameters • production schedule/batch instructions • specifications, control points and processing parameters • portion saw and related equipment and services • carcasses/pieces to be cut into portions • documentation and recording requirements and procedures • cleaning procedures, materials and equipment as required.
Method of assessment	This unit should be assessed together with core units and

EVIDENCE GUIDE	
	other units of competency relevant to the function or work role. Examples could be: • FDFOP2004A Clean and sanitise equipment • FDFOP2011A Conduct routine maintenance.
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
Equipment	Equipment includes: - portion saw that is fixed in position - materials handling equipment as required

Unit Sector(s)

Unit sector	Operational
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		