



Australian Government

Assessment Requirements for MEM23152

Apply principles of refrigeration food storage technology

Release: 1

Assessment Requirements for MEM23152 Apply principles of refrigeration food storage technology

Modification History

Release 1. Supersedes and is equivalent to MEM23152A Apply principles of refrigeration food storage technology.

Performance Evidence

Evidence required to demonstrate competence in this unit must be relevant to and satisfy the requirements of the elements and performance and include:

- identifying and interpreting relevant codes, standards and regulations
- applying compliance procedures to control and manage risks associated with food storage criteria on at least two occasions
- implementing work health and safety (WHS) procedures and practices including the use of risk control measures
- determining the main reasons for food spoilage and preventing food spoilage through microorganisms
- communicating effectively with others
- dealing with unexpected situations
- documenting findings, plans and recommendations in accordance with procedures.

Note: Where a volume and/or frequency is not specified, demonstration must be provided at least once.

Knowledge Evidence

Evidence required to demonstrate the required knowledge for this unit must be relevant to and satisfy the requirements of the elements and performance criteria and include knowledge of:

- WHS requirements
- appropriate personnel to consult
- codes, standards and regulations relevant to refrigerated food storage
- refrigeration plant and principles of refrigeration food storage technology
- food spoilage and possible causes
- food preservation equipment and techniques
- microorganisms relevant to food safety and preservation
- types of heat processing techniques
- types of chilling processing techniques
- cold storage chain
- controlled atmosphere storage
- refrigerant choices

- energy usage
- insulation
- environmental requirements
- organisational procedures
- resource and equipment requirements.

Assessment Conditions

- Assessors must:
 - have vocational competency in applying principles of refrigeration food storage technology at least to the level being assessed with relevant industry knowledge and experience
 - satisfy the assessor requirements in the *Standards for Registered Training Organisations 2015 or its replacement* and comply with the *National Vocational Education and Training Regulator Act 2011*, its replacement or equivalent legislation covering VET regulation in a non-referring state/territory as the case requires.
- Where possible assessment must occur in operational workplace situations. Where this is not possible or where personal safety or environmental damage are limiting factors, assessment must occur in a sufficiently rigorous simulated environment that reflects realistic operational workplace conditions that cover all aspects of workplace performance, including environment, task skills, task management skills, contingency management skills and job role environment skills.
- Conditions for assessment must include access to all tools, equipment, materials and documentation required including relevant workplace procedures, product and manufacturing specifications.
- Assessment processes and techniques must be appropriate to the language, literacy and numeracy requirements of the work being performed and the needs of the candidate.
-

Links

Companion Volume Implementation Guides are available on VETNet -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=b7050d37-5fd0-4740-8f7d-3b7a49c10bb2>