

Modification history

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0.

FBPBEV2003	Operate an ice manufacturing process
Application	<p>This unit of competency describes the skills and knowledge required to set up, monitor, and adjust a process to manufacture ice.</p> <p>The unit applies to production workers responsible for the operation and monitoring of an ice manufacturing process and equipment where the process is not highly or fully automated.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Beverages (BEV)

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 the ice making equipment and process for operation	1.1 Ensure water suitable for ice manufacture is available according to production requirements 1.2 Identify and confirm cleaning and maintenance requirements have been met according to food safety requirements 1.3 Fit and adjust machine components and related attachments according to operating requirements 1.4 Enter processing or operating parameters to meet safety and production requirements 1.5 Check and adjust equipment performance 1.6 Carry out pre-start checks according to operators instructions
2. Operate and monitor the ice making process	2.1 Start and operate the process following work health and safety procedures 2.2 Monitor equipment to identify variation in operating conditions 2.3 Identify variation in equipment operation and report maintenance requirements 2.4 Monitor the process to ensure that specifications are met according to production specifications 2.5 Identify, rectify or report out-of-specification product/process outcomes according to workplace procedures
3. Shut down the ice making process	3.1 Identify the appropriate shutdown procedure 3.2 Shut down the process safely according to operating procedures 3.3 Maintain the work area and report identified maintenance requirements according to workplace procedures 3.4 Update and maintain records according to workplace procedures

Foundation Skills	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interprets textual information to identify relevant and key information from specifications, instructions and operating manuals
Writing	<ul style="list-style-type: none"> Uses clear language and correct concepts and industry terminology for reporting and keeping records
Numeracy	<ul style="list-style-type: none"> Recognises and performs basic calculations for handling product and material weights and volumes and for setting processing parameters
Oral communication	<ul style="list-style-type: none"> Uses clear language and correct concepts and terminology to ensure clarity of meaning when reporting issues
Navigate the world of work	<ul style="list-style-type: none"> Recognises organisational expectations and follows explicit protocols and procedures
Get the work done	<ul style="list-style-type: none"> Follows clearly defined instructions and sequencing, and monitors own progress for the task, seeks assistance when necessary Responds to routine problems following instruction and procedures

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPBEV2003 Operate an ice manufacturing process	FDFBV2003A Operate an ice manufacturing process	<p>Updated to meet Standards for Training Packages</p> <p>Minor changes to Performance Criteria for clarity</p>	Equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
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TITLE	Assessment requirements for FBPBEV2003 Operate an ice manufacturing process
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Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.
 There must be evidence that, on at least one occasion, the individual has:

- conducted pre-start checks on machinery used for ice manufacture
- started, operated, monitored and adjusted process equipment to achieve required quality outcomes
- recognised and corrected typical faults and inconsistencies
- completed workplace records
- shut down equipment
- applied food safety procedures to work practice
- followed workplace health and safety procedures.

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:

- basic operating principles of ice manufacturing equipment, including:
 - types of ice production
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - the purpose and location of sensors and related feedback instrumentation
- equipment service requirements and actions to take if services are not available
- stages in the ice making cycle including a make and defrost stage
- water treatment required prior to use in ice making
- operating requirements, parameters and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including:
 - signs and symptoms of faulty equipment
 - early warning signs of potential problems
- adjustments required to take account of ambient temperature
- contamination and food safety risks and related procedures
- common causes of variation to ice production and corrective action required
- workplace health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- storage requirements for packed ice
- isolation, lock out and tag out procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the process, including:
 - waste and rework collection
 - handling procedures related to the process
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- basic routine maintenance procedures for ice making equipment
- cleaning and sanitation procedures for ice making equipment and worksite.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing used for food handling and safe operation of equipment
 - ice making equipment
 - suitable water supply for making ice
 - procedures and equipment for cleaning equipment and work area

Assessment Conditions
<ul style="list-style-type: none">• specifications:<ul style="list-style-type: none">• work procedures, including safe work practices, food safety, quality, and environmental requirements• specifications, control points and parameters for making ice• equipment operating and service manuals• record-keeping documents required for the work specified in the performance evidence. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>

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