

Modification history

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

FBPFAV2001	Apply hydro-cooling processes to fresh produce
Application	<p>This unit of competency describes the skills and knowledge required to use hydro-cooling equipment and processes to cool fresh fruit or vegetables in preparation for storage or transportation.</p> <p>This unit applies to individuals who apply hydro-cooling processes in a food processing environment or at a farm or production site where produce is processed directly after harvest to maximise longevity.</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 apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Fruit and Vegetables (FAV)

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. Identify hydro-cooling requirements	1.1 Identify key steps in the hydro-cooling process including impact of timing and temperature 1.2 Identify produce for hydro-cooling and confirm specific cooling and transfer requirements 1.3 Check and adjust equipment performance to meet work requirements 1.4 Conduct pre-start checks and prepare personal protective equipment 1.5 Place goods in storage areas to meet storage temperature, stores handling and stock rotation requirements 1.6 Record stores information in required format
2. Conduct hydro-cooling	2.1 Check storage facility for readiness and allocation of space for produce 2.2 Transfer produce in a manner that is safe and maintains produce quality 2.3 Set operating parameters for hydro-cooling equipment to meet safety and cooling requirements 2.4 Apply hydro-cooling to produce according to cooling requirements 2.5 Transfer produce to storage according to workplace procedures 2.6 Record process information in required format 2.7 Maintain the work area according to workplace standards, food safety and work health and safety requirements
3. Monitor hydro-cooling process	3.1 Check temperature to ensure required levels are maintained 3.2 Identify and act on non-compliance issues or problems

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"> Read and interpret standard hydro-cooling information, including impacts of timing and temperature on fresh produce
Writing	<ul style="list-style-type: none"> Complete records according to workplace guidelines on paper-based and electronic media
Numeracy	<ul style="list-style-type: none"> Interpret temperature gauges to monitor hydro-cooling requirements
Navigate the world of work	<ul style="list-style-type: none"> Apply workplace procedures to own role and responsibilities Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and environmental care requirements Maintain a clean and hazard-free work area Maintain hygiene standards
Interact with others	<ul style="list-style-type: none"> Report operational and safety information to relevant personnel using required communication method
Get the work done	<ul style="list-style-type: none"> Maintain quality specifications for fresh produce when applying hydro-cooling processes Solve routine problems according to workplace guidelines and using experience of past solutions

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFAV2001 Apply hydro-cooling processes to fresh produce	FDFV2001A Apply hydro-cooling processes to fresh produce	Updated to meet Standards for Training Packages	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
--------------	---

TITLE	Assessment requirements for FBPFAV2001 Apply hydro-cooling processes to fresh produce
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that, on at least one occasion, the individual has:</p> <ul style="list-style-type: none"> • identified handling, hydro-cooling and storage requirements of produce • set operating parameters to meet work requirements when applying a hydro-cooling process to fresh produce • monitored temperature to ensure standards are maintained • handled and transferred produce to maintain required conditions • completed workplace documentation in required format • applied food safety procedures • identified non-conformances • applied safe work practices and identified work health and safety hazards and controls. 	
Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • work health and safety hazards and controls, including the purpose and limitations of protective clothing and equipment • hydro-cooling facilities and capacities available in the work area • temperature control requirements of produce handled in the work area, including acceptable temperature ranges, consequences of failing to meet these ranges, and requirements for gradual temperature change • handling procedures for receiving and locating produce including procedures for identifying, segregating and disposing of damaged or potentially unsafe stock • stock handling procedures for transferring cooled stock from a temperature-controlled environment, including the 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 the use of thermometers or other temperature-measuring instrumentation • notification, recording and reporting requirements and procedures for apply hydro-cooling processes • operating procedures for goods handling equipment • housekeeping requirements for work area. 	
Assessment Conditions	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • a workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • personal protective clothing and equipment • hydro-cooling specifications and facilities • produce requiring cooling • load-shifting equipment • specifications: <ul style="list-style-type: none"> • work procedures, including advice on safe work practices, food safety, quality and environmental requirements • stock information recording system and procedures • cleaning procedures, materials and equipment • relationships: <ul style="list-style-type: none"> • interactions with team members and supervisors. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
--------------	---