Modification history

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 5.0

FBPOPR2002X	Inspect and sort materials and product	
Application	This unit of competency describes the skills and knowledge required to inspect and sort incoming products and materials, such as fruit or vegetables, FBPCON3XX5 Operate and This unit has processing inspection. This unit ap process This un	
Prerequisite Unit	Nil	
Unit Sector	Operational (OPR)	

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
Inspect materials and product to confirm fitness	1.1 Read or listen to work instructions from supervisor and clarify where required
for use	1.2 Identify health, safety and food safety hazards and report to supervisor 1.3 Wear appropriate personal protective equipment and clothing and ensure correct fit
	1.4 Confirm the type and quality requirements of materials and product to be sorted according to workplace procedures 1.5 Convey or transfer materials and product to required locations
2. Sort materials and product	2.1 Inspect materials and product to required locations 2.2 Sort product and incoming materials to meet production requirements 2.3 Identify and report unacceptable quality according to workplace procedures 2.4 Complete workplace records in line with requirements 2.5 Maintain a clean and tidy workplace according to workplace requirements

Foundation Skills			
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.			
Skill	Description		
Reading	 Understand key requirements of safe work procedures Interpret production requirements 		
Writing	Record workplace information in required format		
Oral communication	Ask questions to clarify work requirements		

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2002X Inspect and sort materials and product	FBPOPR2002 Inspect and sort materials and product	Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined Performance Evidence clarified Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions	Equivalent unit

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

TITLE Assessment requirements for FBPOPR2002X Inspect and sort materials and product

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 the individual has inspected and sorted at least 50 items of incoming materials and/or workplace products, including:

- · following safe work procedures
- following food safety requirements
- · using standards that identify quality criteria of product or material
- identifying out-of-specification or non-conforming products.

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:

- purpose and standards to be met by the inspection and sorting process, including criteria and specifications as they apply to inspection and sorting requirements
- the relationship between visual inspection and sorting and other inspection procedures, such as those that may be conducted by a laboratory or at subsequent processing stages
- typical causes of unacceptable or out-of-specification product, including causes of product damage that can occur prior to arrival at the plant and as part of the handling process
- the stages that occur in the inspection and sorting process and their effect on product, such as in-line cleaning or conditioning and product or materials transfer stages
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- contamination/cross contamination and food safety risks associated with the sorting process and related control measures
- health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to equipment operation, including waste collection and handling procedures related to the process
- basic operating principles of equipment used, where relevant, including main equipment components, status and purpose of guards, emergency stop, isolation and lock-out controls, equipment operating capacities and applications
- services required and action to take if services are not available
- recording procedures and responsibilities for inspecting and sorting materials and product.

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:
 - · product and incoming materials
 - appropriate personal protective equipment and clothing
 - reporting and monitoring systems
- specifications:
 - workplace information on materials specification/quality requirements
 - · work instructions and procedures.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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1159b570a5c4

