

Modification history

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

FBPOPR2007X	Work in a freezer storage area
Application	<p>This unit of competency describes the skills and knowledge required to enter and work in a freezer storage or cold room area.</p> <p>This unit applies to individuals working in a food processing environment who work under general supervision.</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	Operational (OPR)

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 to enter a freezer storage environment	1.1 Read or listen to work instructions from supervisor and clarify where required 1.2 Identify health, safety and food safety hazards for working in a freezer storage area and inform supervisor 1.3 Wear appropriate personal protective equipment according to safe work requirements 1.4 Confirm clothing and footwear are correctly fitted prior to entering a freezer 1.5 Carry out checks and inspections of freezer storage area
2. Identify and monitor equipment operation	2.1 Identify the effects of freezing temperatures on equipment 2.2 Monitor equipment when in use in a freezer to ensure effective functioning
3. Handle frozen product safely	3.1 Identify handling requirements for frozen product according to workplace procedures 3.2 Handle frozen product safely according to workplace requirements 3.3 Safe manual handling techniques to move frozen products 3.4 Complete workplace records in line with workplace requirements
4. Respond to emergencies	4.1 Identify signs and symptoms of exposure to low temperatures 4.2 Take appropriate action to minimise effects of exposure on self and others

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"> • Interpret workplace procedures and safety information • Identify product types and storage requirements
Numeracy	<ul style="list-style-type: none"> • Identify product weights (kg) for manual lifting purposes • Interpret storeroom temperature gauges (°C) • Count product quantities • Interpret freezing rates for products

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2007X Work in a freezer storage area	FBPOPR2007 Work in a freezer storage area	Minor changes to Performance Criteria to clarify intent Foundation skills refined Performance Evidence clarified Minor changes to Knowledge Evidence 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 FBPOPR2007X Work in a freezer storage area
Performance Evidence	
<p>An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.</p> <p>There must be evidence that the individual has worked in a freezer storage area and handled frozen products over a period of at least two hours, including:</p> <ul style="list-style-type: none"> • following safe work procedures and taking appropriate breaks • applying food safety procedures to work practices. 	
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"> • purpose and conditions required in a freezer storage environment, including how temperature parameters are maintained in the freezer/cold room • safety requirements and hazards associated with entering and working in a freezer storage/cold room area, including required personal protective equipment (PPE), limitations of PPE, and maximum work duration • contamination/cross contamination and food safety risks associated with frozen products at workplace • the effects of freezer/cold room temperatures and frozen condensation on equipment used in a freezer/cold room but designed for room temperature operation, including symptoms that equipment is unsafe or unfit for use • effects of room temperatures on equipment using hydraulic oils designed for freezer/cold room temperatures • typical freezing rates for product handled, including products stacked on pallets • symptoms associated with hypothermia and action to take if these occur • handling requirements for moving pallets of frozen product and how this differs from moving pallets of fresh product • the differences in product stability of pallets loaded with fresh compared with frozen product, and related wrapping requirements • the effect of freezing on product packaging and related handling requirements • cleaning requirements for a freezer storage area • procedures to record traceability of product. 	
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 • freezer storage/cold room area • stock to be held in frozen storage • specifications: <ul style="list-style-type: none"> • work procedures, including advice on safe work practices, food safety, and quality requirements. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
Links	<p>Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</p>