

Modification history

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

FBPOPR2010X	Work with temperature controlled stock
Application	<p>This unit of competency describes the skills and knowledge required to store and retrieve temperature controlled stock from appropriate storage facilities.</p> <p>This unit applies to individuals who work in controlled temperature environments 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. Store stock to meet temperature control requirements	1.1 Read or listen to work instructions from supervisor and clarify where required 1.2 Identify health, safety and food safety hazards and inform supervisor 1.3 Wear appropriate personal protective equipment and ensure correct fit 1.4 Identify goods requiring temperature control according to workplace requirements 1.5 Locate goods in correct storage areas to meet storage temperature, stores handling and stock rotation requirements 1.6 Record storage information according to workplace procedures
2. Monitor and maintain temperature of stock within specifications	2.1 Monitor stock temperature to confirm temperature is within specified limits 2.2 Monitor storage areas to confirm temperature is within storage zone limits 2.3 Monitor residence time in temperature controlled stores to meet stock control requirements 2.4 Identify and report out-of-specification storage temperatures and take corrective action according to workplace procedures
3. Transfer temperature controlled stock	3.1 Handle and transfer goods to maintain temperature control and meet stock rotation requirements according to health and safety and food safety requirements 3.2 Complete records in line with workplace requirements

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 specifications • Identify requirements from basic order forms
Numeracy	<ul style="list-style-type: none"> • Identify stock weights and quantities • Read gauges and scales

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2010X Work with temperature controlled stock	FBPOPR2010 Work with temperature controlled stock	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 FBPOPR2010 Work with temperature controlled stock
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 with temperature controlled stock to correctly store at least one delivery of new stock, and rotate and monitor storage of existing stock, including:</p> <ul style="list-style-type: none"> • applying food safety procedures to work practices following safe work procedures. 	

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 personal protective equipment (PPE) • temperature controlled storage facilities and capacities available in the work area • temperature control requirements of stock handled in the work area, including acceptable temperature ranges and consequences of failing to meet these ranges and, where required, requirements for gradual temperature change • stock handling procedures for receiving and locating stock within a store, including stock rotation and procedures for identifying, segregating and disposing of damaged or potentially unsafe stock • stock handling procedures for transferring temperature controlled stock from a temperature controlled environment, including maximum duration stock can be held outside a controlled environment • contamination and cross contamination risks and controls • food safety and quality consequences of stock temperature control requirements not being met • monitoring procedures and instrumentation, including use of thermometers or other temperature measuring instrumentation • notification, recording and reporting requirements for temperature controlled stock • operating procedures for goods handling equipment as required • workplace cleaning standards for the work area • safe work procedures for working with temperature controlled stock • recording requirements for traceability. 	

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 • controlled temperature storage facilities • stock requiring storage • load shifting equipment as required • specifications: <ul style="list-style-type: none"> • work procedures, including advice on safe work practices, food safety, quality and environmental requirements • temperature storage specifications • stock information recording system and procedures • stock handling and rotation systems. <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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