

Modification history

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

FBPOPR2056X	Operate a freezing process
Application	<p>This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a freezing process.</p> <p>This unit applies to individuals who work under general supervision and in a food processing environment. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of a freezing process and associated equipment.</p> <p>This unit should not be delivered in a qualification with FBPOPR2059X Operate a freezing continuous process.</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 for work in processing area	1.1 Confirm products are available to meet freezing requirements 1.2 Confirm equipment is clean and ready for operation according to work health, safety and food safety requirements 1.3 Wear appropriate personal protective clothing and ensure correct fit
2. Prepare the freezing process for operation	2.1 Fit machine components and related attachments and adjust to meet operating requirements 2.2 Enter processing and operating parameters to meet safety and production requirements 2.3 Carry out pre-start checks according to safe work procedures
3. Operate and monitor equipment	3.1 Start, operate and monitor equipment to ensure optimal performance 3.2 Monitor the process to confirm that product specifications are met 3.3 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.4 Follow and apply workplace housekeeping procedures and environmental requirements
4. Shut down the freezing process	4.1 Identify the appropriate shutdown procedure 4.2 Shut down the process according to work health and safety and operating procedures 4.3 Identify and report maintenance requirements according to workplace procedures 4.4 Maintain workplace 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"> • Interpret workplace and standard operating procedures relevant to work task • Interpret production requirements
Writing	<ul style="list-style-type: none"> • Record processing data using electronic, digital and/or paper-based formats
Numeracy	<ul style="list-style-type: none"> • Monitor and interpret production and process control indicators and data, including temperature (°C) • Read and interpret gauges and scales • Monitor supply and flow of materials to and from the process

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2056X Operate a freezing process	FBPOPR2056 Operate a freezing process	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 FBPOPR2056 Operate a freezing process
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 operated a freezing process to freeze at least one batch of product to meet specifications, including:</p> <ul style="list-style-type: none"> • applying safe work procedures • following food safety practices • starting, operating, monitoring and adjusting the freezing process and equipment to achieve required outcomes, including monitoring control points and conducting inspections to confirm process remains within specification, including: <ul style="list-style-type: none"> • tunnel and product temperatures • throughput • removal of frozen waste product from equipment • visually inspecting product • addressing routine processing issues. 	

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 basic principles of freezing, including the changes that occur to product during freezing • basic operating principles of equipment used in the operation of a freezing process, including: <ul style="list-style-type: none"> • main equipment components • status and purpose of guards • basic principles and operation of refrigeration system • equipment operating capacities and applications • purpose and location of sensors and related feedback instrumentation • the flow of the freezing process and the effect of product output on downstream processes • quality characteristics to be achieved by the freezing process • effect of raw material characteristics on the freezing process • operating requirements and parameters of the freezing process and corrective action required where operation is outside specified operating parameters • 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 freezing process and related control measures • common causes of variation in the operation of the freezing process and corrective action required • health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process • requirements of different shutdowns as appropriate to the process and workplace production requirements, including emergency and routine shutdowns, and procedures to follow in the event of a power outage • isolation, lock-out and tag-out procedures and responsibilities required for the operation of the freezing process • procedures and responsibility for reporting production and performance information relevant to the freezing process • environmental issues and controls relevant to the freezing process, including waste collection and handling procedures • basic operating principles of process control, including the relationship between control panels and systems and the physical equipment • cleaning and sanitation procedures required for freezing equipment • recording procedures to ensure 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• freezing equipment and related services• products to be frozen• cleaning materials and equipment• specifications:<ul style="list-style-type: none">• work procedures, including advice on safe work practices, food safety, quality and environmental requirements• production schedule and batch specifications, control points and processing parameters• information on equipment capacity and operating parameters• recording requirements and procedures. <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.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4