Modification history

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0

FBPHVB3X16	Operate and monitor a cooling, slicing and wrapping process
Application	This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a cooling, slicing and wrapping process. This unit applies to individuals who work under general supervision and in a food production environment. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of machines and equipment used to cool, slice and wrap food product. All work must be carried out to comply with workplace procedures according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace. No licensing, legislative or certification requirements apply to this unit at the time of publication.
Prerequisite Unit	Nil
Unit Sector	High volume baking (HVB)

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Prepare for work in processing area	1.1 Receive work instructions and clarify where required 1.2 Identify health, safety and food safety hazards and address risks 1.3 Wear appropriate personal protective equipment and ensure correct fit 1.4 Confirm that product and packaging consumables are available to meet operating and food safety requirements 1.5 Identify and confirm equipment is clean and not locked out
2. Prepare the cooling, slicing and wrapping equipment and process for operation	2.1 Fit and adjust machine components and related attachments according to operating requirements 2.2 Acknowledge processing and operating parameters to meet safety and production requirements 2.3 Carry out pre-start checks according to operator instructions
3. Operate and monitor equipment	3.1 Start and operate the process according to workplace procedures 3.2 Monitor the process to confirm that product is cooled, sliced and wrapped to meet food safety and production specifications 3.3 Identify, rectify and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.4 Follow and apply workplace cleaning procedures and environmental requirements
4. Shut down the cooling, slicing and wrapping process	4.1 Identify the appropriate shutdown procedure 4.2 Shut down the process safely according to operating procedures and clean equipment according to workplace procedures 4.3 Report maintenance requirements according to workplace procedures 4.4 Maintain workplace records according to workplace procedures

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	• Interpret workplace and standard operating procedures relevant to work task • Interpret production requirements
Writing	• Record operating, routine maintenance and shutdown information using digital and/or paper-based formats
Oral communication	• Ask questions to clarify understanding or seek further information
Numeracy	• Monitor and interpret production and process control indicators and data, including weights (g, kg) and slice measures (mm), knife speed (rpm) • 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
FBPHVB3X16 Operate and monitor a cooling, slicing and wrapping process	FBPOPR2024 Operate a cooling, slicing and wrapping process	Updated unit code and title 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

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 FBPHVB3X16 Operate a cooling, slicing and wrapping process

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 operated cooling, slicing and wrapping equipment to process at least one batch or production run to meet specifications, including:
- confirming settings in the cooler:
- conveyor speed/track position
- humidity
- air flow/fan settings
- product layout/spacing
- confirming settings in the slicing/bagging equipment:
- knife condition
- machine speed
- height/width settings
- air pressure
- bag/tag type and coding
- applying safe work procedures
- following food safety procedures
- taking corrective action in response to typical faults and inconsistencies.

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 basic principles of the cooling, slicing and wrapping process
- basic operating principles of equipment, including:
    - main equipment components
    - status and purpose of guards
    - equipment operating capacities and applications
    - the purpose and location of sensors and related feedback instrumentation
- services required and action to take if services are not available
- the flow of the cooling, slicing and wrapping process and the effect of outputs on downstream processes and final product
- quality characteristics to be achieved by the process
- quality requirements of packaging materials and effect of variation on process performance and product shelf-life
- operating requirements and parameters 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
- methods used to monitor the cooling, slicing and bagging process, including inspecting and measuring
- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination/cross contamination and food safety risks associated with the process and related control measures
- common causes of variation 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
- isolation, lock out and tag out procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the process, including waste/rework collection and handling procedures related to the process

Knowledge Evidence

- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- cleaning and sanitation procedures for the cooling, slicing and wrapping equipment
- recording requirements for traceability of product.

Assessment Conditions

Assessment of skills in this unit of competency must take place under the following conditions:
- physical conditions:
    - a food processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
    - personal protective equipment
    - cooling, slicing and wrapping equipment and related services
    - product
    - packaging consumables
    - cleaning materials and equipment
- specifications:
    - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
    - information on equipment capacity and operating parameters
    - production schedule/batch specifications, control points and processing parameters
    - recording requirements.

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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