

Title	Operate a poultry products spiral freezer for frozen poultry products production		
Level	3	Credits	2

Purpose	People credited with this unit standard are able to, for a poultry products spiral freezer: identify and describe the controls of; restart and shut down; recognise and interpret alarms indicating malfunction; and handle contingencies.
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Classification	Food and Related Products Processing > Food Production - Poultry Products
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Available grade	Achieved
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Prerequisites	Unit 2401, <i>Shut down, isolate and start up machines and equipment</i> , or demonstrate equivalent knowledge and skills.
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Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to the:
 - Health and Safety at Work Act 2015.
 - Animal Products Act 1999.
 - Resource Management Act 1991.
 - Food Act 2014.
 - Food Regulations 2015.
 - Australia New Zealand Food Standards Code*, available at <http://www.foodstandards.govt.nz/>.
- 2 Definitions
 - Organisational procedures* refer to documents that include: worksite rules, codes, and practices; equipment operating instructions; manufacturer's specifications; production specifications; documented quality management systems; and health and safety requirements, including the use of PPE.
 - PPE* refers to personal protective equipment such as protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
- 3 Assessment information
 - All activities and evidence must be in accordance with organisational procedures.

Outcomes and performance criteria

Outcome 1

Identify and describe the controls of a poultry products spiral freezer.

Range reset, emergency stop, start, speed control, fan switch, shutdown.

Performance criteria

- 1.1 The location and function of the controls are identified.
- 1.2 The method of operation and function of the controls are described.
- 1.3 The safety requirements of the company safety policies and procedures in relation to the control of the poultry products spiral freezer are described.
- 1.4 The company quality assurance policies and procedures in relation to the control of the poultry products spiral freezer are described.

Outcome 2

Restart and shut down a poultry products spiral freezer.

Performance criteria

- 2.1 The poultry products spiral freezer is restarted and shut down.

Outcome 3

Recognise and interpret alarms indicating malfunction in a poultry products spiral freezer.

Range high product load, top or bottom belt loop trip switch, spiral drive.

Performance criteria

- 3.1 Alarms are interpreted with the assistance of the poultry products spiral freezer control panel.
- 3.2 The interpretation of the alarms is consistent with the information on the control panel and the contingency which has triggered the alarm.

Outcome 4

Handle contingencies in a poultry products spiral freezer.

Range high product load; top or bottom belt loop, or spiral drive faults.

Performance criteria

- 4.1 Contingencies are handled.

Planned review date	31 December 2025
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	20 December 2001	31 December 2022
Review	2	25 July 2006	31 December 2022
Review	3	25 February 2021	N/A

Consent and Moderation Requirements (CMR) reference	0013
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Competenz qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.