Title	Demonstrate knowledge of working in a food and related products freezer environment		
Level	2	Credits	4

Purpose	People credited with this unit standard are able to: describe personal safety requirements when working in a food and related products freezer; describe the effects of temperature on equipment; describe the effects of freezing on packaged products, and the way being frozen alters the handling requirement of packaged products.	
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Classification	Food and Related Products Processing > Food and Related Product Storage and Distribution
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Available grade	Achieved
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Guidance Information

1 Legislation and guidelines relevant to this unit standard may include but is not limited to the:

Health and Safety at Work Act 2015.

Food Act 2014.

Food Regulations 2015.

Working safely in extreme temperatures, 2019, WorkSafe available from www.worksafe.govt.nz/,

AS/NZS 2865: 2001 *Safe working in a confined space*, available from www.standards.co.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.

Related products refer to beverages, household products, or personal care products.

3 Assessment information

All activities and evidence must be in accordance with organisational procedures.

Outcomes and performance criteria

Outcome 1

Describe personal safety requirements when working in a food and related products freezer.

Range PPE, work practices, communications.

Performance criteria

- 1.1 Personal safety requirements are described.
- 1.2 The potential consequences of failure to follow organisational procedures for safety are described.

Outcome 2

Describe the effects of temperature on equipment.

Range forklifts, pallet jacks, scanners, two-way radios.

Performance criteria

- 2.1 The effects of freezer temperatures and frozen condensation on equipment designed for room temperature operation are described.
 - Range batteries, buttons, hydraulic oils, equipment surfaces.
- 2.2 The effects of room temperatures on equipment fitted with hydraulic oils designed for freezer temperatures are described.

Outcome 3

Describe the effects of freezing on packaged products, and the way being frozen alters the handling requirement of packaged products.

Performance criteria

- 3.1 The difference between pallets of already frozen products and freezing a pallet of fresh product in terms of the rate of freezing and the product storage life is described.
- 3.2 The behaviour of pallets of frozen product compared with pallets of fresh product in terms of their stability, and the resulting wrapping requirements are described.
- 3.3 The effect of freezing on product packaging is described, in terms of the differences in handling requirements for frozen product compared with fresh product.

Planned review date 31 December 2025	· 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
Rollover and Revision	2	24 August 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 <u>qualifications@competenz.org.nz</u> if you wish to suggest changes to the content of this unit standard.