

1. Module details**Module name****Beverage Vending Cabinets****Module duration**

It is expected that students with the appropriate entry knowledge and skills will successfully complete this module in 18 - 20 hours.

Module code

NUE350

Discipline code

0703310

2. Module purpose

To provide participants with the knowledge and skills to install, service and maintain refrigerated drink vending cabinets.

3. Prerequisites

NR18 Merchandising and Display Cabinets.

4. Relationship to competency standards

This module provides part of the underpinning knowledge and skills in the 'Evidence Guide' of specific units of competency in the National Electrotechnology Training Package and provides similar support, where mapped, to equivalent units in the National Metals and Engineering Competency Standards. For details refer to the module to unit maps, available from NUEITAB.

5. Content**Types and construction**

glass door
coin operated

Components and features

condensing units
refrigerant controls
evaporators and fans
defrosting method and mullions
electronic controls
drain facilities and drain heaters
air distribution and air-flow curtains
cabinet air temperature, velocity and direction
accessories
lighting

Installation requirements

location
access and obstructions
power supply and electrical services

System and defrost controls

operating conditions
thermostats and pressure controls

defrost timers and controllers
 electrical control circuits

Commission, service and maintain

check and adjust control devices
 determine correct air flows
 leak testing
 normal and abnormal operation
 basic servicing techniques

6. Assessment strategy

Assessment methods

Assessment should be progressive reflecting a holistic approach to ensure the module purpose is met. To assist in ensuring validity, reliability and fairness assessment instruments should include practical exercises, assignments and written tests consisting of a number of item types, such as multiple choice, short answer and problem solving.

Conditions of assessment

Learning and assessment will take place in an environment that is conducive to a learner’s development.

7. Learning outcome details

Learning outcome 1

Describe the types and construction of refrigerated drink vending cabinets.

Assessment criteria

- 1.1 Describe the operation of the coin operated mechanism on the refrigerated vending cabinet.
- 1.2 Describe the operation of an electro-mechanical mechanism on the coin operated vending cabinet.
- 1.3 Describe the operation of an electronic mechanism on the coin operated vending cabinet.

Learning outcome 2

List the specialised components and features required for the operation of a coin operated refrigerated vending cabinet.

Assessment criteria

- 2.1 Describe and draw the electrical / electronic control circuitry for the coin operated refrigerated vending cabinet.
- 2.2 Describe and draw the air distribution and air flow curtains for a refrigerated coin operated vending cabinet.
- 2.3 Describe and draw the lighting arrangements for a refrigerated coin operated vending cabinet.

Learning outcome 3

Describe and list the installation requirements for a refrigerated coin operated vending cabinet.

Assessment criteria

- 3.1 Describe and list the location requirements for the installation of a refrigerated coin operated vending cabinet.
- 3.2 Describe and list the access and obstruction requirements for the installation of a refrigerated coin operated vending cabinet.
- 3.3 Describe and list the power supply and electrical service requirements for the installation of a refrigerated coin operated vending cabinet

Learning outcome 4

Describe the system operating conditions for a coin operated refrigerated vending cabinet.

Assessment criteria

- 4.1 Describe and list in detail the system operating conditions for a refrigerated coin operated vending cabinet.

Learning outcome 5

Describe, list and record the commissioning, service and maintenance procedures of a refrigerated coin operated vending cabinet.

Assessment criteria

- 5.1 Describe, check and record adjustment of all electrical / electronic control devices.
- 5.2 Describe, check and record adjustment of air flows within the cabinet.
- 5.3 Describe, check and record air side leaks.
- 5.4 Describe, check and record common faults.

8. Delivery of the module

Delivery strategy

Delivery strategies must be suitable for learning both theoretical and practical aspects described in the module purpose. It is considered that the most effective method to achieve this is by integration of theory and practice where students learn by experimentation, research and reports. It is recommended that learning and assessment be facilitated in a holistic manner that may require learning outcome sequence other than that indicated in the module.

Resource requirements

A variety of models and styles of current refrigerated coin operated vending cabinets.

Occupational health and safety requirements

A safe and healthy environment will be provided for students and teachers as well as the particular safety procedures followed as part of the learning / teaching activity and content.