

Qualification details



FBP50221 - Diploma of Food Safety Auditing

Summary

Releases:	Release	Status	Release date
	1	Current	2021/09/09

Usage recommendation: **Current**

Mapping:	Mapping	Notes	Date
	Supersedes and is equivalent to FBP50218 - Diploma of Food Safety Auditing	New allergens and traceability units added to electives. Unit codes updated in core and electives	2021/09/09

Training packages that include this qualification

Code	Title	Release
FBP	Food, Beverage and Pharmaceutical	6.0 - 8.0

Units of competency

Code	Title	Essential
BSBAUD511	Initiate quality audits	Elective
BSBAUD512	Lead quality audits	Core
BSBAUD513	Report on quality audits	Core
FBPAUD4001	Assess compliance with food safety programs	Core
FBPAUD4002	Communicate and negotiate to conduct food safety audits	Core
FBPAUD4003	Conduct food safety audits	Core
FBPAUD4004	Identify, evaluate and control food safety hazards	Core
FBPAUD5001	Audit bivalve mollusc growing and harvesting processes	Elective
FBPAUD5002	Audit a cook chill process	Elective
FBPAUD5003	Audit a heat treatment process	Elective
FBPAUD5004	Audit manufacturing of ready-to-eat meat products	Elective
FBPFST4009	Label foods according to legislative requirements	Elective
FBPFST5005	Examine the biochemical properties of food	Elective
FBPFST5006	Apply food microbiological techniques and analysis	Core
FBPFST6001	Develop, manage and maintain quality systems for food processing	Core
FBPFSY4003	Perform an allergen risk review	Elective
FBPFSY4004	Provide accurate food allergen information to consumers	Elective
FBPFSY4005	Conduct a traceability exercise	Elective
FBPFSY5001	Develop a HACCP-based food safety plan	Core
FBPFSY5002	Develop an allergen management program	Elective
FBPFSY5003	Design a traceability system for food products	Elective
FBPFSY5004	Plan to mitigate food fraud	Elective
FBPPPL4007	Manage internal audits	Elective
FBPPPL5001	Design and maintain programs to support legal compliance	Elective

Code		Title	Essential
FBPTEC4006		Apply an understanding of legal requirements of food production	Core
FBPTEC4007		Describe and analyse data using mathematical principles	Core
FBPTEC4009		Identify the physical and chemical properties of materials, food and related products	Elective

Classifications

Scheme	Code	Name
ANZSCO Identifier	234212	Food Technologist
ASCED Qualification/Course Field of Education Identifier	1101	Food And Hospitality
Qualification/Course Level of Education Identifier	421	Diploma
Taxonomy - Industry Sector	N/A	Food Processing Industry
Taxonomy - Occupation	N/A	Assistant Environmental Health Officer (Local Government), Food Safety Supervisor – Health and Community Services, Food Safety Manager, Food Safety Auditor, Food / Beverage Production Supervisor / Production Line Manager / Line Supervisor / Team Leader

Classifications history

Scheme	Code	Name	Start date	End date
ANZSCO Identifier	234212	Food Technologist	2021/09/09	
ASCED Qualification/Course Field of Education Identifier	1101	Food And Hospitality	2021/09/09	
Qualification/Course Level of Education Identifier	421	Diploma	2021/09/09	