



**Australian Government**

# **Assessment Requirements for FBPAUD5002 Audit a cook chill process**

**Release: 1**

# Assessment Requirements for FBPAUD5002 Audit a cook chill process

## Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

## 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 actively participated in a minimum of two food safety program audits of the extended and short shelf-life cook chill process, including two of the following:

- a five-day cook chill process
- a cook chill process resulting in an extended shelf-life product
- a kettle or cook tank cook chill process
- a sous vide cook chill process.

For each audit, individuals must also show evidence of:

- documenting evidence that details the review of the processor's hazard analysis critical control point (HACCP) plan to determine if the critical control points (CCPs) are correctly identified, valid, adequately monitored and verified
- identifying target organisms for a range of foods
- determining capacity of distribution chain to control temperature parameters
- determining requirements of specific extended and short shelf-life cook chill methods for a range of products.

## 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:

- regulations, codes of practice, guidelines, technical standards and Australian Standards relating to all forms of cook chill processing of foods
- relevant sections of the Australia New Zealand Food Standards Code
- target organisms that can occur in extended and short shelf-life cook chill foods, their survival and growth characteristics and related control methods

- specific hazards that affect vulnerable persons, including clients of facilities listed in Standard 3.2.2 of the Food Standards Code
- principles of heat treatment and chilling as they apply to extended and short shelf-life cook chill processing methods and product types
- criteria used to specify heat treatment, cooling, storage and shelf-life parameters for extended and short shelf-life cook chill products
- factors that impact on heat and chilling processes meeting food safety objective
- prerequisite programs required to support effectiveness of cook chill processes
- operational principles of commercial extended and short shelf-life cook chill equipment, including equipment features required to meet regulatory requirements, and critical factors to be controlled to ensure delivery of heating and chilling processes that meet food safety objective
- features of the environment in which cook chill foods are distributed, including risk factors
- foods and preparation methods that present a particular risk to vulnerable populations, including cross-contamination risks associated with multi-tasking and cold chain maintaining temperatures during storage, transport and distribution
- principles of packaging to form a suitable seal, and impact of processing parameters and conditions on packaging integrity
- effect of characteristics and pre-processing of raw materials and post-process packaging on the stability and safety of the product
- labelling requirements for extended and short shelf-life cook chill products
- food safety risks and controls to avoid post-process contamination of heat-treated product
- principles of test methods and frequency to confirm the effectiveness of cook chill processes and meet regulatory, industry and business standards.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - skills must be demonstrated as an individual (not part of a group) in a real workplace
- resources, equipment and materials:
  - food safety programs covering extended and short shelf-life cook chill processes
  - plant and equipment that would typically be used by commercial businesses producing extended and short shelf-life cook chill products
  - audit scenarios, including a five-day cook chill process, a kettle or cook tank cook chill process, or a sous vide cook chill process
- specifications:
  - food safety-related documentation typical of commercial businesses producing extended and short shelf-life cook chill products and used for the purpose of verification
  - evidence that would typically be used by commercial businesses to support validation processes.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

## **Links**

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>