



Australian Government

FBPFST4001 Apply food processing technologies

Release: 1

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Modification History

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

Application

This unit of competency describes the skills and knowledge required to implement fermentation, concentration and drying, cooking or steaming processes, and to review and monitor their effectiveness and efficiency based on an understanding of food science and technology.

The unit applies to individuals who have responsibility for maintaining product safety, quality and the production environment.

Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

Pre-requisite Unit

Nil

Unit Sector

Food science and technology (FST)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Carry out fermentation as part of food or beverage production	1.1 Prepare materials and equipment for a fermentation process 1.2 Apply and monitor a fermentation process 1.3 Test and evaluate the fermented product
2. Review a fermentation process for a commercial	2.1 Review the critical control points (CCPs) and critical limits for product safety

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
food product	2.2 Review operating procedures for food safety and quality in fermentation 2.3 Review the food safety and production plans for the fermentation process 2.4 Review environmental impacts and associated costs for fermentation in commercial food production 2.5 Take corrective action in response to out-of-specification results
3. Carry out concentration and drying as part of food or beverage production	3.1 Prepare materials and equipment for a concentration and drying process 3.2 Apply and monitor a concentration and drying process 3.3 Test and evaluate the concentrated and dried food product
4. Review a concentration and drying process for a commercial food product	4.1 Review the CCPs and critical limits for product safety 4.2 Review operating procedures for food safety and quality in concentration and drying 4.3 Review the food safety and production plan for the concentration and drying process 4.4 Review environmental impacts and associated costs for concentration and drying in commercial food production 4.5 Take corrective action in response to out-of-specification results
5. Carry out cooking or steaming as part of food or beverage production	5.1 Prepare materials and equipment for a cooking or steaming process 5.2 Apply and monitor a cooking or steaming process 5.3 Test and evaluate the cooked or steamed food product
6. Review a cooking or steaming operation for a commercial food product	6.1 Review the CCPs and critical limits for product safety 6.2 Review operating procedures for food safety and quality in cooking or steaming 6.3 Review the food safety and production plan for the cooking or steaming process 6.4 Review environmental impacts and associated costs for cooking or steaming in commercial food production 6.5 Take corrective action in response to out-of-specification results

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	• Interpret manuals, diagrams, drawings and other technical information relevant to food processing technologies • Interpret procedures for test equipment • Interpret food safety guidelines and regulations • Interpret environmental management procedures and plans for different types of food processing technologies
Writing	• Document biochemical and biological changes to food products and testing criteria • Document effectiveness and efficiency of food processing technologies
Numeracy	• Monitor and adjust critical limits for processing a food product, including time and temperature, weights, flow rates and flow diversion • Determine calibration procedures and schedule for test equipment

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST4001 Apply food processing technologies	FDFST4001A Apply food processing technologies	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

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