



Australian Government

Assessment Requirements for FBPFST4002 Carry out sampling and testing of milk at receival

Release: 1

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Modification History

Release	Comments
Release 2	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 safely and effectively carried out accurate sampling and testing of milk at receipt on at least two occasions.

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:

- the different types of market milk and related products
- proximate analysis profiles for milk from different commercial species of animals
- the properties of milk fats and spoilage reactions in milk fats
- the characteristics and importance of further processing of the two types of milk proteins
- the impact of nutrition and genetics on protein to fat (P:F) ratios
- the mineral composition of milk and relationship between mineral and protein, fat and lactose levels
- the types of microorganisms present in fresh milk and their impact on milk storage and processing characteristics
- characteristics and food safety implications of antibiotic residues and mastitic milk
- nutrients and micronutrients levels in fresh milk as a source of human nutrition
- pathogenic organisms in fresh milk, and processing and environmental controls
- the importance of trace antibiotics in milk in affecting market milk and milk for further processing
- the characteristics of mastitic milk and its impact on market milk and milk for further processing
- hygiene procedures for handling fresh milk
- sampling procedures
- raw milk quality tests
- interpretation of raw milk test results

- health and safety in the workplace hazards and controls relating to work processes.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace setting or an environment that accurately represents a milk reception facility
- resources, equipment and materials:
 - production process and related equipment, manufacturers' advice and operating procedures
 - milk testing equipment
 - milk samples from different sources
 - methods and related software systems for collecting data
- specifications:
 - tests used to report relevant product/process information and recorded results.

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>