



Australian Government

FBPFST4002 Carry out sampling and testing of milk at receival

Release: 1

FBPFST4002 Carry out sampling and testing of milk at receipt

Modification History

Release	Comments
Release 2	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 carry out sampling and testing procedures for milk received from farm as the first operation in market milk processing or the manufacturing of milk-based products.

This unit applies to individuals who are responsible for receiving and testing milk from the dairy farm, who often work independently, using discretion and making judgements where required.

No occupational licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist, so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice.

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. Implement and monitor personal hygiene standards	1.1 Ensure that personal hygiene meets the requirements of the food safety program for milk receipt and handling 1.2 Identify and report risks to food safety 1.3 Wear clothing and footwear appropriate for testing and handling milk to meet the requirements of the food safety program

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Comply with the food safety program when moving around the milk processing plant
2. Carry out standard tests to determine the blending and further processing requirements of milk	2.1 Implement procedures for receiving and handling milk 2.2 Comply with requirements and procedures for milk testing 2.3 Sample milk using sampling procedures 2.4 Prepare and operate milk testing equipment 2.5 Record and store data in required format 2.6 Interpret results to determine that milk is within compositional and quality requirements
3. Respond to issues of contamination or other forms of non-conformance in the receipt of fresh milk	3.1 Identify procedures for taking corrective action 3.2 Implement corrective and preventative measures where required 3.3 Devise or revise procedures to support control measures 3.4 Identify processes or conditions that could result in a breach of procedures and corrective actions 3.5 Control process changes so that quality assurance requirements are accomplished
4. Review sampling, handling and testing procedures for fresh milk	4.1 Identify product sampling procedures 4.2 Identify post-collection procedures 4.3 Review test results and respond to issues

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	<ul style="list-style-type: none"> Interpret food safety guidelines and regulations Interpret product quality and workplace procedures
Navigate the world of work	<ul style="list-style-type: none"> Monitor adherence to legal and regulatory standards and responsibilities for self and others Take responsibility and ownership for own work

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST4002 Carry out sampling and testing of milk at receival	FDFST4021A Carry out sampling and testing of milk at receival	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>