



Australian Government

FBPFST4003 Apply digital technology in food processing

Release: 1

FBPFST4003 Apply digital technology in food processing

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 use data logging devices and computer applications in the workplace. It includes identifying data measurement and recording devices for managing food processing equipment and output.

The unit applies to individuals who work for food and beverage processing companies and are required to use digital technology to support food processing related tasks.

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. Identify equipment requirements for data collection, recording and analysis in food processing	1.1 Identify data logging and other computerised equipment used in the work area 1.2 Identify functions of equipment, component parts and accessories 1.3 Interpret information technology (IT) systems, applications and related software for workplace activities 1.4 Apply protocols for operating systems, software applications and

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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	operator errors 1.5 Access information on rectifying faults and operating equipment, systems and applications
2. Use IT equipment to collect data for food processing	2.1 Comply with data collection requirements to meet regulatory, enterprise and client requirements 2.2 Identify data collection control points 2.3 Set up equipment for work requirements 2.4 Use operating manuals and help screens for IT equipment and software 2.5 Select and access software packages and accessories for required applications 2.6 Collect and record data in database 2.7 Save files according to workplace instructions 2.8 Follow shutdown procedures for files, applications and equipment
3. Use computer applications to analyse data for process control and systems or product improvement	3.1 Enter or transfer data using appropriate equipment 3.2 Confirm accuracy of input 3.3 Create and save files in the appropriate manner 3.4 Identify data analysis procedures to suit work requirements 3.5 Check data analysis procedures through known test algorithms or programs 3.6 Analyse data and prepare reports in required format, including schematics and tables where appropriate
4. Implement workplace procedures for management and security of data	4.1 Transfer files to back-up and other locations as required 4.2 Follow workplace security procedures 4.3 Manage information systems appropriately 4.4 Use appropriate precautions against the loss or corruption of data

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 workplace procedures for using digital technology in food processing equipment
Numeracy	Source, collect and organise a range of data relevant to digital technologies used in food processing

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST4003 Apply digital technology in food processing	FDFST4003A Apply digital technology in food processing	Errors in content corrected Updated to meet Standards for Training Packages	No equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

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