Assessment Requirements for FBPFST4005 Document food processes and supporting procedures

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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.

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 effectively documented at least one complete food processing operation, including:

- documenting supporting procedures for the operation
- identifying unit operations and representing a food processing operation in a diagrammatic form
- identifying review mechanisms for calculating variances and outputs that are outside of specification, and to identify areas for further refining and development under continuous improvement for a food product.

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:

- basic theory behind each major operation, including material transfer, separation, size reduction, combining, heat exchange, biochemical transformation, shaping and extrusion
- criteria used to select equipment for food processing operations
- basic operating principles for the equipment used
- process flow charts and process control
- information and format requirements for documenting processes and procedures
- techniques for quantifying energy and resource use
- concepts of waste and approaches used to reduce waste and improve efficiencies
- hazards and controls relating to food processing operations.

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 real food processing workplace
- resources, equipment and materials:
    - food processing equipment
    - methods and related software systems required to produce flow diagrams for nominated unit
- specifications:
    - production process and related equipment, manufacturers' advice and operating procedures.

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