



Australian Government

FBPFST4006 Apply food preservation 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 apply food preservation technologies and to review their effectiveness and efficiency based on an understanding of food science and technology.

The unit applies to individuals who oversee the preservation of food. It covers low and high temperature preservation as well as the evaluation of alternative preservation methods, including irradiation and high pressure processing.

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. Apply high temperature preservation methods for food	1.1 Establish the need for heat treatment of foods 1.2 Implement preparatory procedures for heat treatment processes 1.3 Develop a process chart for the implementation of high temperature preservation

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 Apply and monitor heat treatment processes 1.5 Assess the physical, biochemical and microbiological changes to a food product after heat treatment
2. Apply low temperature preservation methods for food	2.1 Establish the need for chilling or freezing treatments of foods 2.2 Implement preparatory procedures for chilling or freezing treatment processes 2.3 Develop a process chart for the implementation of low temperature preservation 2.4 Apply and monitor chilling or freezing processes for food preservation 2.5 Assess the physical, biochemical and microbiological changes to a food product after chilling or freezing treatment processes
3. Evaluate alternative existing technologies for food preservation	3.1 Establish the need for irradiation and high pressure preservation techniques 3.2 Develop a process chart for the implementation of irradiation or high pressure preservation 3.3 Review the effectiveness and consumer acceptance of irradiation 3.4 Assess the physical, biochemical and microbiological changes to a food product after irradiation or high pressure treatment

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 preservation technologies - Interpret food safety guidelines, codes of practice, standards and regulations
Writing	Document effectiveness and efficiency of food preservation technologies

Skill	Description
Numeracy	- Analyse process controls for food preservation operations - Source, collect and organise a range of data relevant to food preservation technologies
Navigate the world of work	Monitor adherence to legal and regulatory standards and responsibilities for self and others

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST4006 Apply food preservation technologies	FDFST4006A Apply food preservation 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>