



Australian Government

**Assessment Requirements for FBPFST4007
Establish operational requirements for a
food processing enterprise**

Release: 1

Assessment Requirements for FBPFST4007 Establish operational requirements for a food processing enterprise

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 established and/or reviewed procedures to support compliance in a food processing enterprise, on at least one occasion, and produced a report that includes:

- identifying systems, roles and procedures in place for food safety and quality assurance
- identifying legal requirements for the packing, production and labelling operations of a food production enterprise
- identifying areas of non-compliance with relevant regulations
- making recommendations for improvements, including revised standard operating procedures.

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:

- industry organisations and representative bodies in food processing and their roles
- key job roles and responsibilities in the food processing industry
- the environmental impacts of a food processing operation
- customer expectations and community perceptions of the food processing industry
- the legal responsibilities of a food processing company, including:
 - product content (Food Standards Code)
 - product packaging and labelling, including use of nutritional information panels (Food Standards Code)
 - design requirements of food premises and equipment
 - requirements of storage facilities used for materials, ingredients and final product
 - other requirements as appropriate to the product and/or market (import and/or export legislation)

- the purpose and intent of relevant legislation
- emerging technologies in food processing
- food testing methods
- procedures for quality assurance (QA) and food safety
- potential hazards that could be introduced as a result of equipment design and configuration
- associated risks in handling chemicals and dangerous goods
- recording requirements to comply with legislative requirements
- workplace report templates and protocols
- oral and written communication strategies and protocols
- the rights and responsibilities of related officers to access the production site
- 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 real workplace
- resources, equipment and materials:
 - production process and related equipment, manufacturers' advice and operating procedures
 - methods and related software systems for collecting data and calculating yields, efficiencies and material variances appropriate to production environment
 - workplace information recording systems, requirements and procedures
- specifications:
 - equipment manuals, including operating parameters
 - workplace processes and procedures
 - workplace documentation, including specifications and procedures
 - relevant legislation.

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>