



**Australian Government**

# **FBPFST4007 Establish operational requirements for a food processing enterprise**

**Release: 1**

# 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.

## Application

This unit of competency describes the skills and knowledge required to establish operational requirements for a food processing enterprise.

This unit applies to food technologists, quality and food safety supervisors, technical specialists, and to middle management personnel who are new to the industry. It includes gaining an understanding of the economic and political structure of the industry, production stages and methods, the key factors affecting food safety and quality, and reporting procedures. The person who undertakes this unit must be aware of the intent and detail of legislation and be able to review compliance procedures.

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. Identify key issues and organisations that impact the Australian food	1.1 Identify the range of job roles and responsibilities for a food processing operation

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
processing industry	1.2 Determine the environmental impacts of a food processing operation 1.3 Determine the impacts of customer expectations for product integrity, quality, safety and nutritional value on food processing operations 1.4 Identify the roles of key regulatory and industry bodies for a food processing sector
2. Identify the sequence of operations for processing a range of products in a sector	2.1 Review procedures for the assembling and preparation of ingredients 2.2 Define the storage and handling requirements of ingredients for a food product 2.3 Construct a flow chart for the processing operations for a food product 2.4 Determine the specifications for a food product and comply with the methods used to ensure critical limits
3. Determine factors affecting food safety and product quality during processing	3.1 Identify key food safety issues in food processing 3.2 Review food safety procedures 3.3 Apply hygiene procedures for a food processing operation 3.4 Determine factors affecting shelf life and spoilage in food products 3.5 Define the nature and purpose of a product testing program
4. Write and review standard operating procedures to comply with legislation relating to product and processing	4.1 Identify relevant legislation and regulations that apply to food production, packaging and labelling 4.2 Define the purpose and scope of relevant legislation 4.3 Identify the roles and responsibilities of authorities responsible for administering legislation 4.4 Define operational and product requirements to comply with legislation 4.5 Document or revise standard operating procedures based on the enterprise's templates and systems, incorporating improvements
5. Define organisational requirements to comply with legislation relating to food premises, equipment design and	5.1 Review legislation and regulations that apply to food premises, storage facilities and equipment 5.2 Identify the purpose and intent of relevant legislation 5.3 Identify the roles and responsibilities of authorities responsible for

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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>
storage facilities	administering legislation 5.4 Establish and review procedures to support compliance with legal requirements
6. Provide written reports and presentations on food processing issues	6.1 Identify areas of non-compliance or with potential for process improvement 6.2 Collect information and use problem-solving strategies to review procedures 6.3 Present data, discussion and recommendations in a formatted report 6.4 Deliver presentations that incorporate technical data and information

## 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"> <li>Interpret manuals, diagrams, drawings and other technical information relevant to a food processing enterprise</li> <li>Interpret food safety guidelines, codes of practice, standards and regulations relevant to a food processing enterprise</li> <li>Interpret environmental management procedures and plans for different types of food processing technologies</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Document clear and accessible standard operating procedures</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Source, collect and organise a range of data relevant to a food processing enterprise</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Identify current innovative practice and organisational trends</li> <li>Use a computer, keyboard and software to collect and file research data</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST4007 Establish operational requirements for a food processing enterprise	FDFST4007A Establish operational requirements for a food processing enterprise	Updated to meet Standards for Training Packages	Equivalent unit

## Links

Companion Volume Implementation Guides are found in VETNet: -

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