



Australian Government

**Assessment Requirements for FBPFST5020
Implement and review the processing of egg
based products**

Release: 1

Assessment Requirements for FBPFST5020 Implement and review the processing of egg based products

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 implemented and reviewed the processing of at least two different egg based products, including:

- testing an avian egg for quality and shelf life
- selecting and handling ingredients according to food safety requirements
- recognising common spoilage organisms associated with avian eggs
- reviewing critical control points (CCPs) and critical limits for each product
- carrying out tests for product safety and quality
- diagnosing, rectifying and reporting problems arising from the preparation and production of egg based food products
- monitoring processing equipment to ensure safe operation
- completing data collection and documentation required for quality control
- assessing production procedures against food safety and quality requirements.

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:

- processes used in the preparation and production of egg based food products
- relationship between the processes used in the processing of egg based food products
- operation of equipment and accessories used in the preparation and manufacturing processes of egg based food products
- recognition of spoilage organisms in eggs
- principles of handling and storing eggs
- anatomy and physiology of an avian egg
- pasteurisation processes
- production systems for the preparation and production of egg based food products

- manufacturing processes in regard to frozen and dried egg products
- formulation of egg based food products
- role of major ingredients found in egg based food products
- stages of production, CCPs and critical limits
- quality and continuous improvement processes
- sensory analysis techniques
- food sampling and testing techniques
- regulatory requirements associated with the manufacturing of egg based products
- environmental impacts of the food processing operation
- health and safety hazards in the workplace 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 food production workplace
- resources, equipment and materials:
 - production process and related equipment, manufacturers' advice and operating procedures
 - methods and related software systems for collecting data, analysing data and compiling into a report
- specifications:
 - tests used to report relevant product/process information and recorded results.

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>