



Australian Government

FBPFST5020 Implement and review the processing of egg based products

Release: 1

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. |

Application

This unit of competency describes the skills and knowledge required to implement, monitor and review safety and quality procedures for processing egg based products.

This unit applies to individuals who use knowledge of food science and processes to determine the required food safety, quality and performance of food production equipment.

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. Monitor the preparation of ingredients, and the processing equipment and areas | 1.1 Identify ingredients by type, quality and safety according to product specifications 1.2 Source and prepare ingredients according to the formulation specifications and regulatory requirements 1.3 Monitor handling of ingredients to prevent food safety hazards and |

| Elements | Performance Criteria |
|---|--|
| <i>Elements describe the essential outcomes.</i> | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i> |
| | <p>ensure product quality and safety</p> <p>1.4 Identify relevant processing equipment and check operating procedures for consistency with manufacturer's specifications and regulatory and workplace requirements</p> <p>1.5 Conduct or supervise pre-operational checks and procedures and report risks, contamination or variations</p> <p>1.6 Identify a cleaning regime and monitor processing area for maintaining a hygienic and safe work area</p> |
| 2. Monitor the production of egg based food products to meet quality standards | <p>2.1 Identify critical factors in the preparation and production of egg based food products</p> <p>2.2 Establish resource requirements for the preparation and production of the products</p> <p>2.3 Implement a production schedule to ensure all resources and requirements are available and meet workplace requirements</p> <p>2.4 Set and verify the production system to meet the required operating specifications before and during production</p> <p>2.5 Monitor the production system, including cooking or steaming, to meet regulatory and production requirements</p> <p>2.6 Carry out pasteurisation of egg product to comply with Food Standards Code</p> <p>2.7 Implement chilling or freezing technologies to set and store product</p> |
| 3. Diagnose, rectify and report problems arising from the preparation and production of egg based food products | <p>3.1 Confirm procedures and systems to identify potential problems and defects in the preparation and production of the products</p> <p>3.2 Apply adjustments to the processes and equipment in response to identified defects</p> <p>3.3 Report problems to designated person</p> |
| 4. Review production processes | <p>4.1 Review the critical control points (CCPs) and critical limits for product safety</p> <p>4.2 Conduct and analyse sensory analysis of the products</p> <p>4.3 Undertake food tests to determine if food quality and safety critical limits are complied with</p> <p>4.4 Review operating procedures for the safety and quality of products</p> <p>4.5 Review safe work systems</p> |

| Elements | Performance Criteria |
|--|--|
| <i>Elements describe the essential outcomes.</i> | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i> |
| | 4.6 Review environmental impacts and energy efficiencies 4.7 Report problems to designated staff |

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"> Interpret food safety guidelines and regulations Interpret product specifications, quality and workplace procedures |
| Numeracy | <ul style="list-style-type: none"> Maintain and analyse data resulting from testing of products Determine calibration procedures and schedule for test equipment |
| Navigate the world of work | <ul style="list-style-type: none"> Monitor adherence to legal and regulatory standards and responsibilities for self and others |
| Interact with others | <ul style="list-style-type: none"> Clarify the purpose and possible actions to be taken as a result of work-related communications |

Unit Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
|---|---|--|---------------------------|
| FBPFST5020 Implement and review the processing of egg based products | FDFST4042A Identify and implement product safety and quality for egg based product manufacturing | Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to | Equivalent unit |

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|--|--|--------------------|--|
| | | reflect AQF level | |
| | | Updated unit title | |

Links

Companion Volume Implementation Guides are found in VETNet: -

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