



**Australian Government**

**Assessment Requirements for FBPFST5021  
Implement and review the processing of  
fruit, vegetables, nuts, herbs and spices**

**Release: 1**

# Assessment Requirements for FBPFST5021 Implement and review the processing of fruit, vegetables, nuts, herbs and spices

## 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 quality and safe processing of at least two different fruit, vegetable, nut, herb or spice products, including:

- overseeing commercial processing techniques for each product
- reviewing the processing of each product to assess the food safety and quality.

## 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:

- the physiology of fruits, vegetables, nuts, herbs and spices
- the range of available fruits, vegetables, nuts, herbs and spices used in the food industry
- the physiological changes that can occur to fruit, vegetables, nuts, herbs and spices during harvest, processing, transport and storage
- additives and preservatives used in the production process
- the various methods of storage that assist to prolong the shelf-life of fruits, vegetables, herbs and spices
- methods of cleaning and storage of fruit, vegetable, nut, herb and spice products for sale as fresh produce or for further processing
- manufacturing processes for pickled, canned, dried, and concentrated fruit, frozen and canned vegetables, herb and spice products
- processes and inputs for jam and sauce production
- testing procedures for raw materials through to manufactured product
- stages of production, critical control points (CCPs) and critical limits
- packaging procedures for fruit, nuts, vegetables, herbs and spices
- quality and continuous improvement processes for food processing

- regulatory requirements associated with processing fruit, vegetables, nuts, herbs and spices
- 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 processing workplace
- resources, equipment and materials:
  - production process and related equipment, manufacturers' advice and operating procedures
- 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>