



**Australian Government**

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

**Release: 1**

# 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.

## Application

This unit of competency describes the skills and knowledge required to implement and review the quality and safe processing of fruit, vegetables, nuts, herbs and spices.

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. They are responsible for maintaining product safety, quality and efficiency in food production.

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. Review preparation of fruit, vegetables, nuts, herbs and spices for processing	1.1 Identify processes for preparing fruit, vegetables, nuts, herbs and spices 1.2 Identify the steps involved in the processing of a range of fruit, vegetables, nuts, herbs and spices

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Document preparation processes
2. Monitor processing of fruit, vegetables, nuts, herbs and spices product samples for testing	2.1 Identify the processing techniques to produce required range of product samples 2.2 Evaluate permissible additives and preservatives in the production process for suitability 2.3 Process product and monitor stages for compliance 2.4 Confirm that products are produced in a safe working environment using appropriate hygiene and sanitation techniques
3. Investigate the packaging alternatives for fruit, vegetables, nuts, herbs and spices products	3.1 Identify packaging requirements for products and evaluate for suitability and compliance with regulatory requirements 3.2 Monitor the packaging and storage processes of the products 3.3 Make adjustments to packaging and storage procedures and design where required
4. Assess the quality and shelf life of fruit, vegetables, nuts, herbs and spices products	4.1 Use testing techniques to assess the safety and organoleptic qualities of the products 4.2 Identify and assess common hazards at critical control points (CCPs) for the production of products 4.3 Comply with critical limits for all steps of processing including shelf life and storage
5. Review production processes	5.1 Review the CCPs and critical limits for product safety 5.2 Review operating procedures for food safety and quality 5.3 Review the production plan

## 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.*

<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>• Interpret food safety guidelines and regulations</li> <li>• Interpret product quality and workplace procedures</li> </ul>

Skill	Description
Numeracy	<ul style="list-style-type: none"> <li>Maintain and analyse data resulting from product testing</li> <li>Determine calibration procedures and schedule for test equipment</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Monitor adherence to legal and regulatory standards and responsibilities for self and others</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Monitor outcomes of decisions and identify key product quality system concepts and principles that may be adaptable to future situations</li> <li>Use digital tools to monitor processes and access and organise complex data</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5021 Implement and review the processing of fruit, vegetables, nuts, herbs and spices	FDFST4050A Identify and implement product safety and quality for processing of fruit, vegetables & other produce	<p>Updated to meet Standards for Training Packages</p> <p>Minor changes to Performance Criteria to clarify intent</p> <p>Unit code updated to reflect AQF level</p> <p>Updated unit title</p>	Equivalent unit

## Links

Companion Volume Implementation Guides are found in VETNet: -

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