



Australian Government

Assessment Requirements for FBPFST5030 Implement and review manufacturing of cereal products

Release: 1

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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 effectively implemented and reviewed the manufacturing of at least two different cereal products, including:

- checking selected ingredients and preparing equipment for processing
- applying production processes to prepare and manufacture cereal products
- conducting sensory evaluation and product testing
- reviewing production processes, critical control point (CCP)-based food safety plans and product quality
- determining data requirements for monitoring product safety and quality
- monitoring compliance of processing procedures with food safety and quality requirements
- interpreting CCPs and critical limits
- diagnosing, rectifying and/or reporting problems arising from the preparation and production of cereal products.

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 different varieties of cereal grains
- the processing techniques and technologies used to produce various cereal products
- the major constituents of a cereal grain
- additives and preservatives used in cereal production
- the use of each constituent of a cereal grain
- the milling process generally used to produce flour
- gluten and its role in a range of wheat-flour-based products
- bread, biscuit, cake and pastry production techniques

- the manufacturing processes used to produce pasta and noodle products
- the manufacturing processes used to produce breakfast cereal products
- regulatory requirements associated with processing cereal products, including food safety standards
- environmental impacts of the 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 manufacturing 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>