



Australian Government

Assessment Requirements for FBPFSY1001 Follow work procedures to maintain food safety

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0.

Performance Evidence

An individual demonstrating competency must satisfy all elements and performance criteria in this unit.

There must be evidence that the individual has followed work procedures to maintain food safety on at least one occasion, including:

- locating and following workplace information relating to food safety responsibilities
- monitoring own work and implementing any controls as required by the food safety program, including visual inspections and checks
- following workplace procedures to maintain food safety as required by the food safety program relating to own work
- identifying and correcting or reporting situations that do not meet the requirements of the food safety program and/or could result in unsafe food
- handling, cleaning and storing equipment, utensils, packaging materials and similar items according to the requirements of the food safety program as required by work role
- maintaining personal hygiene consistent with the food safety program
- taking necessary precautions when moving around the workplace and/or from one task to another to maintain food safety
- wearing and maintaining appropriate clothing/footwear as required by work tasks and consistent with the requirements of the food safety program
- reporting health conditions and illness as appropriate according to the food safety program
- handling and/or disposing of out-of-specification or contaminated materials, ingredients and product, waste and recyclable material as required by work responsibilities
- maintaining the work area in a clean and tidy state
- cleaning and sanitising equipment according to workplace procedures
- recording food safety information according to workplace procedures.

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:

- food safety requirements related to work responsibilities, including personal hygiene, requirements and procedures to report illness and safe food handling practices for own work, as well as the possible consequences of not following these procedures
- common types and sources of contamination that occur in the work area, including cross-contamination
- control methods and procedures used in the workplace, including reporting non-compliance and following instructions
- storage and handling requirements for ingredients, materials and product used related to work role
- housekeeping requirements and responsibilities, and use and storage of housekeeping/cleaning equipment
- purpose and importance of cleaning and sanitation procedures
- suitable standard for materials, equipment and utensils used in the work area
- waste collection, recycling and handling procedures relevant to own work responsibilities
- procedures to follow in the event of pest sighting or discovery of infestation
- clothing and footwear requirements for working in and/or moving between food handling areas
- personal clothing maintenance, laundering and storage requirements
- appropriate bandages and dressings to be used when undertaking food handling
- workplace cleaning procedures
- recording/reporting requirements and responsibilities for workplace food safety.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - appropriate clothing and related apparatus
 - reporting and monitoring systems
- specifications:
 - food safety information relating to the workplace, including a food safety program outlining food safety hazards and control methods
 - related work instructions and procedures
 - work tasks and responsibilities
 - cleaning and sanitation policies and procedures.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

