



**Australian Government**

# **FBPFSY1001 Follow work procedures to maintain food safety**

**Release: 1**

## FBPFSY1001 Follow work procedures to maintain food safety

### Modification History

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

### Application

This unit of competency describes the skills and knowledge required to maintain food safety when carrying out work tasks. Basic food safety practices include personal hygiene and conduct, food handling, housekeeping and waste disposal related to work tasks and responsibilities where work involves routine manual processes and operation of simple automated equipment.

This unit applies to individuals who work alongside a supervisor in most situations and is relevant to a number of job roles throughout food processing industries at various levels.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety requirements that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

### Pre-requisite Unit

Nil

### Unit Sector

Food Safety (FSY)

### 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. Handle food safely	1.1 Identify food handling requirements applicable to the workplace 1.2 Carry out food handling as directed 1.3 Maintain the workplace in a clean and tidy state

<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>
2. Identify, control and report food safety hazards	2.1 Monitor work area, materials, equipment and product routinely to ensure compliance with food safety requirements 2.2 Identify processes, practices or conditions which are not consistent with the food safety program and tell supervisor
3. Comply with personal hygiene standards	3.1 Ensure personal hygiene meets the requirements of the food safety program 3.2 Tell supervisor of any health conditions and illness 3.3 Wear clothing and footwear appropriate for the food handling task 3.4 Follow food safety program requirements when transferring between tasks and locations in the workplace

## 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 workplace food safety procedures and information</li> <li>Interpret environmental, recycling and waste disposal guidelines</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record information on paper-based and electronic media</li> <li>Report and document health conditions and illnesses</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Monitor and interpret food safety information and data</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Apply workplace procedures relevant to own responsibilities</li> <li>Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and procedures, quality requirements and operating procedures</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Communicate and report information to relevant persons</li> <li>Ask questions to clarify understanding or seek further information</li> <li>Cooperate with others to control food safety hazards</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Make routine decisions to correct abnormal food safety issues</li> <li>Identify and report problems to appropriate personnel</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY1001 Follow work procedures to maintain food safety	FDFFS1001A Follow work procedures to maintain food safety	Updated to meet Standards for Training Packages	Equivalent unit

## Links

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