



Australian Government

**Assessment Requirements for FBPFSY1002
Follow work procedures to maintain food
safety**

Release: 1

Assessment Requirements for FBPFYSY1002 Follow work procedures to maintain food safety

Modification History

Release	Comments
Release 1	This version released with FBPFYSY1002 Food, Beverage and Pharmaceutical Training Package Version 6.0.

Performance Evidence

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

There must be evidence that the individual has maintained food safety, including food allergen management, following workplace procedures on at least one occasion, including:

- handling and/or disposing of out-of-specification or contaminated materials, ingredients and product, waste and recyclable material as required by workplace
- 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 own work responsibilities
- four categories of food safety hazards, including biological, chemical, physical and allergens
- basic concepts of critical control point (CCP) approach to controlling food safety hazards
- possible consequences of not following these procedures
- contamination that can typically occur in the work area, including cross-contamination (bacterial, physical and chemical)
- the effects of cross-contact allergens
- 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
- recording/reporting requirements and responsibilities for workplace food safety.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a food or beverage processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - appropriate personal protective equipment and clothing
- specifications:
 - food safety information relating to the workplace, including a food safety program outlining food safety hazards and control methods
 - work instructions and procedures, including for cleaning and sanitation.

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>