



Australian Government

FBPFSY1002 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 6.0.

Application

This unit of competency describes the skills and knowledge required to maintain food safety (including food allergen management) when carrying out work tasks. Basic food safety practices include personal hygiene and conduct, safe 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.

Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

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 and food safety requirements applicable to the workplace 1.2 Carry out food handling as directed 1.3 Maintain work space and equipment cleanliness in line with cleaning and sanitation procedures

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Dispose of waste in line with workplace requirements
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 that are not consistent with the food safety program, and report to supervisor 2.3 Complete workplace documentation to meet workplace requirements
3. Comply with work and personal hygiene standards	3.1 Ensure personal hygiene meets the requirements of the food safety program 3.2 Inform 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.

Skill	Description
Reading	<ul style="list-style-type: none"> Interpret key requirements of workplace food safety procedures and information Interpret key requirements of environmental, recycling and waste disposal guidelines
Numeracy	<ul style="list-style-type: none"> Monitor and interpret food safety information and data

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status

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FBPFSY1002 Follow work procedures to maintain food safety	FBPFSY1001 Follow work procedures to maintain food safety	Minor changes to Performance Criteria for clarity Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

Links

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