



Australian Government

FBPFSY3001 Monitor the implementation of quality and food safety programs

Release: 1

FBPFSY3001 Monitor the implementation of quality and food safety programs

Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Application

This unit of competency describes the skills and knowledge required to provide a leadership role in supporting day-to-day implementation of the quality and food safety programs and procedures in a work area.

The unit applies to individuals who monitor, maintain and oversee quality standards and food safety programs and take corrective action in response to non-compliance. It does not apply to the pharmaceutical industry.

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. Ensure others in the work area are able to meet quality and food safety requirements	1.1 Ensure appropriate personal protective clothing and equipment is available, functional and fits correctly 1.2 Confirm that information on food safety and quality responsibilities and procedures is current, accessible and communicated to others in the work area

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>1.3 Confirm that information about identified hazards and the outcomes of risk assessment and risk control procedures is accessible and communicated to others in the work area</p> <p>1.4 Confirm that mentoring and coaching support is available to support individuals and groups to implement quality and safe food handling procedures</p>
2. Monitor observance of quality standards and food safety programs in the work area	<p>2.1 Confirm that work procedures in the work area are clearly defined, documented and followed</p> <p>2.2 Identify deviation from procedures, and report and address within level of responsibility</p> <p>2.3 Ensure that staff behaviour is consistent with workplace policies and procedures that support food safety and quality</p> <p>2.4 Identify and report food safety and quality hazards</p> <p>2.5 Record food safety and quality information</p> <p>2.6 Maintain the work area to comply with housekeeping standards</p> <p>2.7 Conduct work to comply with workplace environmental guidelines</p>
3. Take corrective action in response to quality and food safety non-compliance	<p>3.1 Implement workplace procedures for responding to quality and food safety non-compliance</p> <p>3.2 Investigate hazardous events to identify cause</p> <p>3.3 Implement control measures to prevent recurrence and minimise risks of hazardous events</p>
4. Improve quality and food safety in the work area	<p>4.1 Identify opportunities for improving food safety and quality, and raise with relevant personnel</p> <p>4.2 Contribute to revising procedures to support effective control of quality and food safety hazards</p> <p>4.3 Communicate improvements to team members</p>

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 food safety program Interpret workplace food safety practices and procedures
Navigate the world of work	<ul style="list-style-type: none"> Apply knowledge of regulations and policies relevant to workplace food safety program
Get the work done	<ul style="list-style-type: none"> Use problem-solving skills to investigate non-conformance, and revise procedures where necessary

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY3001 Monitor the implementation of quality and food safety programs	FDFFS3001A Monitor the implementation of quality and food safety programs	<p>Updated to meet Standards for Training Packages</p> <p>Prerequisite unit removed</p> <p>Minor changes to Performance Criteria to clarify intent</p>	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>