



Australian Government

FBPFSY4004 Provide accurate food allergen information to consumers

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 communicate information about allergens in food and beverage products to consumers, including on labels, packaging and product declarations.

The unit applies to individuals who work in food and/or beverage processing sites and who have responsibility for communicating information about allergens included in products to consumers and suppliers.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

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

Pre-requisite Unit

FBPFSY4003 Perform an allergen risk review

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. Identify the regulatory requirements and obligations to identify	1.1 Identify food safety legislation and regulations relevant to labelling allergens in food 1.2 Identify industry best practice guidelines to declare allergens in

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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
allergens in food	food products 1.3 Access and interpret workplace requirements for controlling allergens 1.4 Identify requirement to protect consumers from allergens 1.5 Identify the process to ensure current legislation and regulations are being adhered to
2. Identify presence of allergens	2.1 Use standardised allergen risk assessment process to identify allergens and cross-contact allergens in food products 2.2 Identify the intentionally added allergens to be declared
3. Prepare accurate information for packaged products	3.1 Generate ingredient list for products in line with legislation and best practice allergen labelling guidelines 3.2 Generate allergen summary statement in line with legislation and best practice allergen labelling guidelines 3.3 Generate a risk-based precautionary allergen statement, as required for product and in line with industry best practice allergen labelling guidelines 3.4 Identify labelling requirement differences between packaged and non-packaged bulk products

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	Access and interpret regulatory requirements and industry best practice guidelines for labelling allergens
Writing	Prepare accessible, straightforward information for food labels in line with industry best practice guidelines
Numeracy	- Interpret unit measures included in test results - Use allergen unit measures – milligram per kilogram (mg/kg) or parts per million (ppm) of protein

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY4004 Provide accurate food allergen information to consumers	Not applicable	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created

Links

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