



Australian Government

Assessment Requirements for FBPFSY4005 Conduct a traceability exercise

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBPFYSY4005 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 supervised a team to conduct a traceability exercise for at least one processed food or beverage product, including details of:

- raw materials received
- additives
- storage
- processing
- packaging
- dispatch.

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:

- purpose of traceability
- traceability requirements for food businesses identified in the Food Standards Code, particularly Standard 3.2.2 and any standards relevant to the items produced at the organisation
- workplace requirements to ensure that food does not become unsafe or unsuitable
- the concept of mass balance and the requirement to account for all quantities of raw materials, waste, work in progress and finished product
- the requirement to be able to track food products one step forward and one step back at any point in the supply chain
- traceability framework or system used within the organisation, and the requirement for food businesses to be able to recall unsafe food through readily accessible records that include:
 - production records

- mass balance records
- what products are manufactured or supplied
- volume or quantity of products manufactured or supplied
- batch or lot identification (or other markings)
- where products are distributed
- any other relevant production records
- food with specific traceability requirements (Chapter 4 of the Food Standards Code)
- food identification labelling/information requirements for food for retail and non-retail sale
- effective communication methods to facilitate team activities
- effective information presentation methods.

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, production or retail workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - food or beverage products
- specifications:
 - food and ingredient labels or specifications
 - food/ingredient packaging
 - workplace production records
 - guidelines for traceability
- relationships:
 - team members
 - manager.

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>