



Australian Government

Assessment Requirements for FBPFSY5002 Develop an allergen management program

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBPFYSY5002 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 developed, implemented and monitored an allergen management program for at least one processed product at one food processing site, which includes at least one known (declared) allergen with opportunities for cross-contact.

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:

- legal requirement to produce food that is safe for human consumption
- requirements for truth in labelling under Australian Consumer Law
- areas of business that should be included in allergen management, from receipt of raw materials and goods, storage, premises and equipment layout, batch assembly, processing, testing, cleaning, labelling, packaging and distribution, new product development, approved supplier program (vendor assurance), engineering and maintenance
- other food safety management systems used in the workplace, including hazard analysis critical control point (HACCP) and good manufacturing practices (GMP)
- key areas for staff training in allergen risk management, including:
 - receipt and storage of raw materials
 - avoiding cross-contact of non-allergenic ingredients with allergenic materials, or between different allergenic ingredients
 - production scheduling
 - equipment and premises design
 - GMP, such as cleaning procedures, control of rework
 - post-manufacturing controls
 - new product development
- how an allergen management program sits within the context of a Voluntary Incidental Trace Allergen Labelling (VITAL) Program

- units used for reporting results of laboratory tests, including differences between quantitative and qualitative
- typical sampling methods
- ongoing sampling plans
- team leadership techniques
- industry references to guide best practice management of allergens in food.

Assessment Conditions

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

- physical conditions:
 - a workplace or an environment that accurately represents a food processing workplace
- resources:
 - food and/or beverage processing plant
 - raw materials, ingredients, additives, processing aids
 - sample products
- specifications:
 - work procedures, including advice on allergen management
- relationships:
 - food processing team members representing different parts of the business.

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>