



Australian Government

**Assessment Requirements for FBPFSY5003
Design a traceability system for food
products**

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.

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 designed a traceability system for at least one manufactured food or beverage product, that includes identification of records for:

- production
- supplied ingredients and/or materials
- volume or quantity of products manufactured or supplied
- batch or lot identification (or other markings)
- where products are distributed
- any other relevant production records.

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:

- 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
- the requirement for food businesses to be able to recall unsafe food through readily accessible records that include:
 - production 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
- specific traceability requirements of food or beverage produced at the organisation
- different types of traceability systems used in the food processing environment, including bar codes, radio frequency identification, paper-based systems

- industry and government initiatives for improving traceability systems
- consumers' requirement to know more about the products they buy, including information about:
 - food safety
 - animal and plant pest and disease status
 - provenance
 - authenticity
 - social matters such as sustainability and animal/worker welfare practices.

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 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.

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>