Australian Government

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.

Application

This unit of competency describes the skills and knowledge required to design a traceability system to track any food through all stages of production, processing and distribution. This system allows for the efficient withdrawal or recall of products that have been identified as unsafe and is a requirement under Food Standards Australia and New Zealand (FSANZ).

This unit applies to individuals who are responsible for food product development and who undertake roles in product design, quality assurance or production management.

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

Nil

Unit Sector

Food Safety (FSY)

Elements and Performance Criteria

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Research traceability requirements and systems	1.1 Identify food and/or beverage product to be tracked 1.2 Identify regulatory and industry requirements for tracking processed food or beverages 1.3 Investigate traceability systems available on the free market, and

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
	assess their suitability for food product 1.4 Investigate the development of a customised system to track product
2. Develop and test system	2.1 Devise system to track details of food item, including supply of product ingredients and/or raw materials, processing details, packaging and distribution 2.2 Test system by conducting a traceability exercise to ensure product and ingredients can be identified through recall 2.3 Adjust system details to ensure efficient recall of product 2.4 Ensure system meets the requirements of the Food Standards Code for specified product

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
Learning	• Problem-solve issues that arise with traceability
Reading	• Interpret regulatory and industry traceability requirements
Writing	• Determine product and ingredient details for labels and/or product specifications

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY5003 Design a traceability system for food products	Not applicable	The unit has been created to address a skill or task required by industry that is not covered by an existing	Newly created

		unit	

Links

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