



Australian Government

FBPFSY5004 Plan to mitigate food fraud

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 develop a plan to mitigate food fraud, and manage the vulnerabilities to the supply chain for processed foods.

This unit focuses on food fraud as a deception for economic gain, concerned with incidents such as counterfeiting, adulteration, smuggling, stolen goods, dilution and mislabelling. It incorporates conducting a food fraud assessment (vulnerability assessment and critical control points, or VACCP).

This unit applies to individuals who are responsible for managing supply chains for processed food or who assure quality and safety of food products.

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
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Describe the product and scope for the plan	1.1 Identify team members who will contribute to the food fraud assessment

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.2 Identify food product to form the basis of the assessment 1.3 Obtain the appropriate raw material, ingredient and product knowledge
2. Gather information about raw materials	2.1 List all raw materials included in processed product 2.2 Identify country of origin, supplier, source manufacturer, and pricing trends for each raw material 2.3 Identify known sampling and testing activities for each raw material
3. Collect information on producers and suppliers	3.1 List all producers and suppliers of raw materials, including brokers and/or agents 3.2 Gather information on each supplier and/or producer, including certifications 3.3 Cross-check information to ensure certifications are valid and current
4. Conduct a risk assessment of the raw materials in the supply chain	4.1 Identify vulnerabilities and risks of food fraud within the raw material supply chain, including suppliers 4.2 Assess the risk to identify the likelihood of adulteration or food fraud event and its impact 4.3 Plan detection methods and control measures to mitigate the identified risk 4.4 Document the risk assessment of each raw material in the supply chain
5. Monitor ongoing risks and vulnerabilities	5.1 Develop procedures for conducting regular risk assessments 5.2 Conduct horizon scanning to identify trends and emerging issues that could increase the likelihood of food fraud for a particular raw material 5.3 Record outcomes of review and action trigger points

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	Analyse food fraud risks, and problem-solve controls
Reading	Interpret food fraud data, research and initiatives
Numeracy	Recognise trends in numerical data

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY5004 Plan to mitigate food fraud	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>