



Australian Government

FBPOPR2096 Follow procedures to maintain good manufacturing practice in food processing

Release: 1

FBPOPR2096 Follow procedures to maintain good manufacturing practice in food processing

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 comply with relevant good manufacturing practice (GMP) requirements and workplace quality standards in a food or beverage processing facility.

The unit applies to individuals who follow GMP requirements to undertake routine food processing work, under supervision.

All work must be carried out to comply with workplace procedures according to state/territory health and safety, environmental 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

Operational (OPR)

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. Identify requirements of GMP related to own work	1.1 Locate sources of information on GMP requirements in the workplace 1.2 Identify GMP requirements for food processing work

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Confirm specific GMP requirements for own work
2. Prepare for work	2.1 Ensure personal hygiene meets GMP requirements 2.2 Prepare, use, store and dispose of personal protective equipment and contamination prevention clothing according to GMP requirements and workplace procedures 2.3 Comply with area entry and exit procedures when moving around the workplace
3. Follow GMP requirements when carrying out work activities	3.1 Routinely monitor work area, materials and equipment to ensure compliance with GMP requirements 3.2 Handle raw materials, product and packaging components according to GMP requirements and workplace procedures 3.3 Identify contamination and follow appropriate control measures relating to work responsibilities and GMP requirements 3.4 Identify processes, practices or conditions that are inconsistent with GMP requirements, and report according to workplace procedures 3.5 Maintain workplace cleanliness and tidiness to meet GMP requirements 3.6 Conduct work according to food safety and environmental procedures 3.7 Complete documentation according to workplace procedures

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
Reading	Identify and comprehend information about GMP requirements
Writing	Record workplace information using digital and/or paper-based formats

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2096 Follow procedures to maintain good manufacturing practice in food processing	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>