



**Australian Government**

# **FBPOPR3003 Identify cultural, religious and dietary considerations for food production**

**Release: 1**

## FBPOPR3003 Identify cultural, religious and dietary considerations for food production

### Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0

### Application

This unit of competency describes the skills and knowledge required to identify cultural, religious and dietary considerations for food production.

This unit applies to individuals who work under broad direction and take responsibility for their own work in a food or beverage processing environment.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.

No occupational 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 customers with cultural and religious backgrounds	1.1 Identify cultural and religious practices and events that influence food production requirements 1.2 Identify food production methods and food products that cater for cultural and religious practices and events

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 Assess the suitability of current food production methods and current food products against cultural and religious requirements 1.4 Identify alternative processes and products for customers with cultural and religious requirements related to food production
2. Identify dietary requirements of customers	2.1 Identify a range of specific dietary requirements and their impact on food production 2.2 Identify food products that cater for specific dietary requirements 2.3 Assess the suitability of current food production methods and current food products against dietary requirements 2.4 Identify alternative processes and products for customers with dietary requirements related to food production
3. Identify requirements of customers with food-related allergies	3.1 Identify common food-related allergies 3.2 Conduct risk assessment of current products and processes against common food-related allergies 3.3 Identify food production procedures to avoid contamination with allergens

## 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	<ul style="list-style-type: none"> <li>Interpret workplace and standard operating procedures relevant to job role</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record routine information on paper-based and electronic media</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Calculate and estimate food quantities and pricing</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Apply workplace procedures to own role and responsibilities</li> <li>Identify skills, knowledge and experience required for performing own role in the workplace</li> <li>Ask questions to clarify understanding or seek further information</li> <li>Participate in development of knowledge of cultural and religious</li> </ul>

Skill	Description
	practices and events that influence food production requirements
Interact with others	<ul style="list-style-type: none"> <li>Communicate and report operational and safety information to relevant personnel</li> <li>Ask questions and listen carefully to gather, interpret or evaluate information, to clarify understanding or to seek further information</li> <li>Use modes of communication suitable to purpose to confirm understanding when conducting operational start-up and shutdown procedures</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Make decisions relating to appropriate communication and relationship-building strategies</li> <li>Solve familiar and generally predictable cross-cultural problems and conflicts within workplace guidelines and using experience of past solutions</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR3003 Identify cultural, religious and dietary considerations for food production	FDFOP3006A Identify cultural, religious and dietary considerations for food production	Updated to meet Standards for Training Packages	Equivalent unit

## Links

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