



Australian Government

**Assessment Requirements for
FBPOPR3017 Prepare food products using
basic cooking methods**

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 prepared two different batches of food products using two different basic cooking methods, including:

- applying safe work procedures
- following food safety procedures
- identifying cooking problems and taking corrective action, including reporting abnormalities or problems, repeating processes and/or making required adjustments.

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:

- uses and characteristics of basic food ingredients
- major food groups and classifications
- range of ingredients typically used in the workplace, and their characteristics and effect on food quality and taste
- basic cooking methods and their effect on quality, taste and nutritional value
- Food Standards Code relevant to product and workplace
- good manufacturing practices (GMP) relevant to work task
- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination/cross-contamination and food safety risks associated with the process, and related control measures
- common causes of variation for cooking process, and corrective action required
- health and safety hazards and controls, including limitations of protective clothing and equipment relevant to the work process
- maintenance requirements for knives and other utensils

- waste minimisation and environmental considerations related to preparing food products using basic cooking methods
- cleaning and sanitisation procedures required for the production equipment and work area
- recording procedures to track traceability of product.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a food processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - ingredients, utensils and equipment to be used for preparation and cooking of food products
 - recipes
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity and operating parameters
 - production schedule/batch specifications, control points and processing parameters
 - recording requirements and procedures.

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>