



Australian Government

**Assessment Requirements for
FBPOPR3018 Identify dietary, cultural and
religious considerations for food production**

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 analysed the ingredients and processing of food products for five clients, each with different cultural, religious and/or dietary considerations, to assess suitability, including:

- identifying common food-related allergens
- identifying life-threatening food-related allergens
- identifying food not acceptable to customers with different cultural and religious beliefs
- identifying procedures to avoid food contamination, cross-contamination and cross-contact allergens.

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:

- ingredients of available food products that can impact on specific dietary, cultural and religious requirements of customers
- Product Information Forms (PIFs), their layout and content
- food production processes of products that can impact on specific dietary, cultural and religious requirements of customers, including:
 - food safety principles and regulations
 - food safety hazards and risks
 - food safety program requirements
 - client conditions and associated needs and requirements
- specific dietary requirements, including:
 - food allergies (peanuts, tree nuts, milk, eggs, sesame seeds, fish and shellfish, soy, lupin and wheat)
 - swallowing problems requiring food texture modification

- malnutrition
- vegetarian
- vegan
- coeliac
- diabetes
- food intolerances (including FODMAP requirements)
- additional dietary guidelines for specific populations, including older people and unwell people
- key health and legal consequences of failing to address special food requirements, including:
 - drug-food interactions
 - allergic reactions, including anaphylaxis (severe allergic reaction)
 - food sensitivity or intolerance reactions
 - choking
- different religious and cultural requirements that impact on food production processes, including:
 - halal
 - kosher
 - Hindu
 - Buddhist
 - other specific religious requirements of clients to the business.

Assessment Conditions

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

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - food production process
 - food product to analyse
- specifications:
 - work procedures, including advice on relevant product requirements, safe work practices, food safety and quality
 - recipes and customer specifications.

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>

