



Australian Government

FBPOPR3018 Identify dietary, cultural and religious considerations for food production

Release: 1

FBPOPR3018 Identify dietary, cultural and religious considerations for food production

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 identify dietary, cultural and religious considerations for food production.

This unit applies to individuals who take responsibility for identifying and addressing dietary, cultural and religious considerations of different customers in a food or beverage processing business.

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 dietary requirements of customers	1.1 Identify a range of specific dietary requirements and their impact on food production 1.2 Identify food products that cater for specific dietary requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>1.3 Assess the suitability of current food production methods and current food products against dietary requirements</p> <p>1.4 Identify alternative processes and products for customers with dietary requirements related to food production</p>
2. Identify requirements of customers with food-related allergies	<p>2.1 Identify common food-related allergies</p> <p>2.2 Identify life-threatening food-related allergies</p> <p>2.3 Conduct risk assessment of current products and processes against food-related allergies</p> <p>2.4 Identify food production procedures to avoid cross-contact with allergens</p> <p>2.5 Identify allergen ingredients from food labels and Product Information Forms (PIFs)</p>
3. Identify requirements of customers with cultural and religious backgrounds	<p>3.1 Identify cultural and religious practices and events that influence food production requirements</p> <p>3.2 Identify food production methods and food products that cater for cultural and religious practices and events</p> <p>3.3 Assess the suitability of current food production methods and current food products against cultural and religious requirements</p> <p>3.4 Identify alternative processes and products for customers with cultural and religious requirements related to food production</p>

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"> Interpret information about life-threatening food-related allergies Interpret information about cultural, religious and dietary requirements
Oral communication	<ul style="list-style-type: none"> Ask questions and listen carefully to gather, interpret and evaluate information

Skill	Description
Numeracy	<ul style="list-style-type: none"> Interpret tolerances and unit measures

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR3018 Identify dietary, cultural and religious considerations for food production	FBPOPR3003 Identify cultural, religious and dietary considerations for food production	Title updated Elements re-ordered Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

Links

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