



**Australian Government**

**Assessment Requirements for  
FBPOPR3021 Apply good manufacturing  
practice requirements in food processing**

**Release: 1**

# Assessment Requirements for FBPOPR3021 Apply good manufacturing practice requirements in food processing

## 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 applied good manufacturing practice (GMP) requirements to food and/or beverage processing work, and demonstrated each of the following points at least once:

- following workplace information relating to GMP responsibilities
- completing forms according to GMP and traceability requirements
- maintaining workplace cleanliness and tidiness to meet GMP requirements
- maintaining personal hygiene consistent with GMP requirements
- using appropriate work methods and personal protective clothing and equipment to prevent contamination and cross-contamination.

## 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:

- GMP as a regulatory concept, including regulatory obligations of employees, and the potential implications of non-compliance
- GMP practices that cover the processing chain
- legal requirement to produce food that is safe for human consumption
- Australian and other applicable regulatory frameworks relevant to the safe processing of food:
  - Food Standards Code, relevant to work role and products
  - state and territory Food Acts and their associated regulations
  - Hazard Analysis and Critical Control Point (HACCP) principles for the workplace
- industry references to guide best practice management of hazards in food

- common microbiological, physical, chemical and allergen hazards related to the foods handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- contamination/cross-contamination and food safety risks associated with the process, and related control measures
- definition of allergen cross-contact as a residue or other trace amount of a food allergen that is unintentionally incorporated into another food
- how allergen cross-contact occurs, which can be from ingredients, raw materials, personnel, inadequate cleaning of equipment, or shared equipment
- implications of not reporting illness and not following jewellery and make-up policies
- inspection or test points (control points) in the process and the related procedures and recording requirements
- the relationship between GMP and the food safety and quality systems, and the consequences of not following procedures, including:
  - personnel responsible for designing and managing GMP
  - personal role to maintain GMP
  - the role of internal and external auditors
  - quality assurance
  - quality control
  - risk management procedures
- personal protective clothing and equipment use, storage and disposal requirements and hygiene requirements
- personal protective equipment, clothing and footwear requirements for working in and moving between work areas
- workplace cleaning standards and responsibilities relating to own work, including:
  - waste collection
  - recycling, safe handling and disposal of different types of waste
  - safe handling and disposal of hazardous waste
- properties, handling and storage requirements of:
  - raw materials
  - packaging materials
  - final product
- GMP requirements for maintaining plant and process equipment
- GMP requirements for transferring of equipment and material between areas
- procedures for responding to out-of-specification or unacceptable process performance or outcomes
- controls to protect personnel and the environment from contamination by products and materials.

## Assessment Conditions

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

- physical conditions:
  - a food or beverage processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective clothing and equipment
  - cleaning products
  - food processing equipment
- specifications:
  - GMP requirements
  - workplace reporting procedures
  - workplace procedures related to GMP
  - workplace environmental 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>