



Australian Government

FBPOPR3021 Apply good manufacturing practice requirements in food processing

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.

Application

This unit of competency describes the skills and knowledge required to comply with relevant good manufacturing practice (GMP) requirements and workplace quality standards in a food or beverage processing facility.

The unit applies to individuals who apply GMP requirements to operations in a food or beverage processing environment. Individuals work under broad direction and take responsibility for their own work.

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 GMP as a regulatory concept	1.1 Locate sources of information relevant to work role from current regulatory frameworks for processing food and/or beverages 1.2 Locate sources of information relevant to work role relating to

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	GMP compliance
2. Identify requirements of GMP related to own work	<p>2.1 Locate sources of information on GMP requirements in the workplace</p> <p>2.2 Identify GMP requirements for food and/or beverage processing</p> <p>2.3 Confirm specific GMP requirements for own work</p> <p>2.4 Identify GMP non-compliant situations and risks to product quality and safety</p> <p>2.5 Alert relevant personnel and take appropriate action according to GMP requirements and workplace procedures</p>
3. Ensure personal hygiene and conduct meet GMP requirements	<p>3.1 Maintain personal hygiene, including hand washing, to meet GMP requirements</p> <p>3.2 Use, store and dispose of personal protective equipment according to GMP requirements and workplace procedures</p> <p>3.3 Comply with area entry and exit procedures when moving around the workplace</p>
4. Apply GMP requirements when carrying out work activities	<p>4.1 Identify common forms of contamination and cross-contamination</p> <p>4.2 Conduct work according to food safety and environmental procedures</p> <p>4.3 Maintain workplace cleanliness and tidiness to meet GMP requirements</p> <p>4.4 Identify and report signs of unacceptable plant or equipment condition</p> <p>4.5 Identify GMP requirements for routinely monitoring work area, materials, equipment and product</p> <p>4.6 Complete documentation according to workplace procedures</p>
5. Participate in improving GMP	<p>5.1 Identify processes, practices or conditions that are inconsistent with GMP requirements, and report according to workplace procedures</p> <p>5.2 Identify elements of GMP that help improve products and processes</p> <p>5.3 Implement corrective action within level of responsibility</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 GMP compliance requirements in workplace documents
Writing	<ul style="list-style-type: none">Record workplace information using digital and/or paper-based formats

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR3021 Apply good manufacturing practice requirements in food processing	Not applicable	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>