



Australian Government

FBPOPR3022 Receive and store raw materials for food processing

Release: 1

FBPOPR3022 Receive and store raw materials for food processing

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 recognise the key characteristics of raw materials used at the workplace, and to receive and store them appropriately.

The unit applies to individuals who take responsibility for receiving and storing raw materials in a food or beverage processing environment. The work includes identifying and providing solutions to routine and some non-routine problems.

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 quality parameters for raw materials	1.1 Identify raw materials used at workplace 1.2 Identify key quality attributes of raw materials, including any declared allergens 1.3 Identify workplace/product compliance issues associated with each

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	raw material 1.4 Identify hazards associated with each raw material 1.5 Identify material product specifications
2. Receive raw materials	2.1 Check details of order for raw materials 2.2 Compare order details to details on delivery docket 2.3 Check quality of raw material meets specifications, including any substitution ingredients 2.4 Take appropriate action to respond to out-of-specification materials according to workplace procedures 2.5 Perform basic analytical tests on raw materials to confirm they meet processing requirements 2.6 Receive raw materials that meet quality requirements 2.7 Record delivery of raw materials, in line with organisational procedures
3. Move raw materials	3.1 Identify risks and hazards of handling raw materials specific to job role 3.2 Wear appropriate personal protective equipment to manage risks 3.3 Use appropriate equipment to move raw materials to storage area
4. Store and monitor raw materials	4.1 Check storage conditions meet food safety and quality requirements 4.2 Adjust storage conditions that do not meet quality requirements 4.3 Ensure stock is rotated so that older stock is used before new stock 4.4 Monitor storage to ensure quality of raw material is maintained 4.5 Maintain records of storage conditions and quantities

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
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Skill	Description
Reading	Interpret Product Information Forms (PIFs), including allergen information
Writing	Document any substitution ingredients
Numeracy	- Interpret readings of gauges and scales for temperature, moisture - Use areas (m²), weight (g, kg, T) and volumes (ml, L, m³, ML, GL) to describe product quantities

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR3022 Receive and store raw materials for food processing	FBPCON2001 Examine raw ingredients used in confectionery	Redesigned unit that incorporates content from FBPCON2001 Examine raw ingredients used in confectionery	Not equivalent

Links

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