



Australian Government

FBPSS00052 Manage Allergens in Food Processing Skill Set

Release 1

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Modification History

| Release | Comments |
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| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0. |

Description

This skill set is designed to cover the skills and knowledge required to manage and control allergens in a food processing workplace.

Pathways Information

These units of competency provide credit towards a number of qualifications in the *FBP Food, Beverage and Pharmaceutical Training Package*, including:

- FBP40421 Certificate IV in Food Science and Technology
- FBP50121 Diploma of Food Science and Technology

Licensing/Regulatory Information

Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

Skill Set Requirements

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met. An individual must be competent in the prerequisite unit(s) of competency before undertaking any assessment in the unit containing the prerequisite(s).

- FBPFYSY4003 Perform an allergen risk review
- FBPFYSY4004* Provide accurate food allergen information to consumers
- FBPFYSY5002 Develop an allergen management program

Target Group

This skill set is for those who work in food processing environments who have responsibility for controlling and managing allergens in food products, including communicating information about allergens to consumers through labels or product information sheets.

Suggested words for Statement of Attainment

These competencies from the *FBP Food, Beverage and Pharmaceutical Training Package* meet the requirements for those who manage and control allergens in a food processing workplace.