



Australian Government

FBPTEC3001 Apply raw materials, ingredient and process knowledge to production problems

Release: 1

FBPTEC3001 Apply raw materials, ingredient and process knowledge to production problems

Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Application

This unit of competency describes the skills and knowledge required to apply an understanding of ingredients and processes to solve problems that typically occur during the preparation, processing or packaging of products.

The unit applies to operators who work under broad supervision and are responsible for the efficient operation of production equipment and processes, and are required to problem-solve issues relating to non-conforming raw materials, ingredients and processes.

No occupational licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist, so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice.

Pre-requisite Unit

Nil

Unit Sector

Technical (TEC)

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 and respond to non-conforming ingredients or raw materials	1.1 Identify raw materials and ingredients that do not conform with quality standards 1.2 Identify and report non-conformance in raw materials and ingredients, in line with workplace 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>
	1.3 Investigate and report causes of non-conformance 1.4 Determine and implement corrective action 1.5 Take action to prevent recurrence of non-conformance 1.6 Report action in accordance with workplace reporting requirements
2. Identify and respond to non-conforming products and processes	2.1 Monitor processing parameters, stages and changes 2.2 Identify non-conformance during processing, handling and/or storage, and take corrective action 2.3 Investigate and report causes of non-conformance relating to processing, handling or storage 2.4 Determine and implement corrective actions 2.5 Take action to prevent recurrence of non-conformance 2.6 Report action in accordance with workplace reporting requirements

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	Analyse and consolidate information and data from a range of sources
Numeracy	Analyse data to check, interpret and confirm production requirements for ingredients and process parameters
Get the work done	- Take responsibility for planning, sequencing and prioritising tasks and own workload for efficiency and effective outcomes - Address problems and initiate standard procedures in response, applying problem-solving processes in determining solutions

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPTEC3001 Apply raw materials, ingredient and process knowledge to production problems	FDFTEC3003A Apply raw materials, ingredient and process knowledge to production problems	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

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