



Australian Government

FBPTEC4001 Determine handling processes for perishable food items

Release: 1

FBPTEC4001 Determine handling processes for perishable food items

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 determine process and equipment requirements for handling and storing perishable food items, such as fresh fruit and vegetables.

The unit applies to individuals who apply the principles of modified atmosphere packing processes and who manage the handling, packing and storage processes used for perishable food items.

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 packing, handling and storage requirements for perishable food products	1.1 Identify requirements and performance measures for packing, handling and storing perishable food products 1.2 Identify current best practice for packing, handling and storing perishable food products, and assess comparative performance of

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	workplace practices 1.3 Identify features and operational processes of equipment used for handling, packing and storing perishable food products 1.4 Identify customer and legal requirements of packing, handling and storing perishable food products 1.5 Use packing materials confirmed as suitable for perishable food products
2. Specify packing, handling and storage processes	2.1 Identify equipment and facilities available for packing, handling and storing perishable food products 2.2 Conduct cost-benefit analysis to determine suitable storage equipment and facilities for operations 2.3 Specify equipment and facilities needed for work operations 2.4 Specify processes for packing, handling and storing perishable food products 2.5 Specify processes in accordance with workplace environmental guidelines 2.6 Specify labelling and documentation requirements according to workplace procedures 2.7 Document workplace processes and operating procedures and communicate them to personnel
3. Manage problems with perishable food products	3.1 Identify common problems with perishable products and determine their likely causes 3.2 Assess equipment and procedures to identify contributing factors to food problems 3.3 Identify and address problems in accordance with workplace procedures 3.4 Document out-of-specification processes or outcomes 3.5 Identify and investigate opportunities for improvement 3.6 Develop and implement proposals for improvement

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 operating parameters, procedures, specifications, and other documentation from a variety of sources to determine storage and equipment requirements
Writing	Develop procedures for the storage of perishable food items for a specific audience using clear and detailed language
Numeracy	Analyse data to determine compliant outcomes
Get the work done	Apply systematic and analytical decision-making processes for complex and non-routine situations

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPTEC4001 Determine handling processes for perishable food items	FDFTEC4001A Determine handling processes for perishable food items	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>