



Australian Government

Assessment Requirements for FBPTEC4003 Control food contamination and spoilage

Release: 3

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Modification History

Release	Comments
Release 3	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 4.0.
Release 2	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 3.0.
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has effectively controlled food contamination and spoilage, including:

- identifying contamination and/or spoilage in at least three different processed food and/or beverage samples
- determining likely causes of non-conformance of ingredients/raw materials
- analysing the results of tests to identify contamination and/or spoilage
- identifying and applying legal, workplace and quality standards for food and/or beverage products
- recognising indicators of unacceptable (or non-conforming) processing, handling and/or storage outcomes
- managing control measures used to address risks of food and/or beverage contamination
- managing cleaning procedures to ensure workplace standards meet food safety requirements.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- basic composition and function of each main raw material/ingredient used, such as awareness of ingredient grades or types

- common causes of contamination/unacceptable quality of raw materials/ingredients, relevant to work role
- practical application of science to hygiene and sanitation in the workplace, relevant to job role
- methods used to confirm quality standard, such as accessing information (e.g. certificates of analysis and/or laboratory clearance information)
- Food Standards Code for safe food production
- definitions of and techniques for cleaning and sanitation
- the effect of variation in raw materials/ingredients on processing stages and final product outcome, including factors likely to cause variation, and scope to adjust or correct for variation at each processing stage
- how time and temperature impact on the growth of microorganisms
- appropriate handling and storage requirements for raw materials/ingredients and final product, and the effect of failing to meet required storage conditions
- the changes and reactions that occur through processing stages, including the signs and symptoms of poor/unacceptable processing or equipment operation
- factors that affect the shelf-life of product
- the inter-relationships between processing stages and the effect of variation in processing parameters on process outcome and on final product, including factors likely to cause variation, and scope to adjust or correct for variation at subsequent process stages
- procedures for identifying and isolating non-conforming product
- troubleshooting information and techniques
- procedures and related documentation required to amend or introduce a new method or procedure, such as short-term procedures for amending or updating specifications and processing parameters
- reporting requirements and responsibilities
- test methods to confirm raw material/ingredient and/or final product quality characteristics where relevant.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace
- resources, equipment and materials:
 - samples of contaminated and spoiled food and/or beverages
 - cleaning and sanitation equipment
- specifications:
 - methods to detect contamination and spoilage
 - food safety plan and related information, including operating procedures, cleaning and sanitation regimes/plans
 - cleaning and sanitation methods and procedures.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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