



**Australian Government**

# **FBPTEC4003 Control food contamination and spoilage**

**Release: 3**

## FBPTEC4003 Control food contamination and spoilage

### 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. |

### Application

This unit of competency describes the skills and knowledge required to control contamination and spoilage in food or beverages, and to manage food safety using cleaning and sanitation programs.

The unit applies to workers who oversee food contamination control measures across a food or beverage production or processing site or facility.

No 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 apply                            | 1.1 Identify legal and regulatory responsibilities for producing safe                                  |

| Elements  | Performance Criteria   |
|---|--|
| <i>Elements describe the essential outcomes.</i>                              | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>   |
| legal responsibilities to produce quality, safe food and/or beverages         | food and/or beverages<br>1.2 Identify legal, workplace and customer quality standards for food and/or beverage products<br>1.3 Ensure food safety and quality practices are applied to food and/or beverage preparation, processing and storage  |
| 2. Identify common causes of food poisoning and contamination                 | 2.1 Identify food-borne pathogens and contamination that can occur in processed food and/or beverages<br>2.2 Trace patterns of actual or potential contamination and spoilage through processing, storage and shelf-life for a given product<br>2.3 Identify conditions required for contamination to occur<br>2.4 Analyse results of tests to detect the presence of contamination and related conditions   |
| 3. Manage control measures to eliminate or minimise the risk of contamination | 3.1 Apply control measures when receiving, handling, processing, storing and transporting food and/or beverages to meet identified legal and workplace standards<br>3.2 Document control measures used to prevent food contamination and spoilage  |
| 4. Manage cleaning and sanitation regimes                                     | 4.1 Identify application methods, materials, labour and equipment requirements of common cleaners and sanitisers used in the food and/or beverage industry<br>4.2 Assess cleaning and sanitation methods, materials and regimes for their effectiveness and environmental impact<br>4.3 Select appropriate cleaning and sanitation methods to suit products and processes ensuring minimal risk of contamination and environmental impact<br>4.4 Establish inspection or test methods to confirm effectiveness of cleaning and sanitation program<br>4.5 Document and communicate responsibilities for cleaning and sanitation |

## 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            | <ul style="list-style-type: none"><li>Analyse legal and workplace documentation, and consolidate information to determine controls to prevent contamination and spoilage of food and/or beverages</li></ul>            |
| Numeracy           | <ul style="list-style-type: none"><li>Perform mathematical calculations to check, interpret and confirm results of food safety tests</li></ul>   |
| Oral communication | <ul style="list-style-type: none"><li>Use collaborative and inclusive techniques to convey and clarify information</li></ul>   |
| Get the work done  | <ul style="list-style-type: none"><li>Apply systematic and analytical decision-making processes for complex and non-routine situations</li><li>Problem-solve issues, drawing on past experience and research</li></ul> |

## Unit Mapping Information

| Code and title current version                                     | Code and title previous version                                    | Comments  | Equivalence status |
|--|--|---|--------------------|
| FBPTEC4003<br>Control food contamination and spoilage<br>Release 3 | FBPTEC4003<br>Control food contamination and spoilage<br>Release 2 | Minor wording changes in Performance Criteria and Foundation Skills | Equivalent         |

## Links

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