



**Australian Government**

# **Assessment Requirements for FBPTEC4005**

## **Apply an understanding of food additives**

**Release: 1**

## Assessment Requirements for FBPTEC4005 Apply an understanding of food additives

### Modification History

Release	Comments
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 applied an understanding of food additives on at least one occasion, including:

- researching food additives and their legal and quality implications
- identifying main additives and their groupings used in at least two different processed food items
- using suitable methods to apply food additives and record their usage
- reviewing procedures for safe storage, handling and applying of additives to products to ensure product safety and quality standards are achieved.

### 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:

- how common food additives are grouped according to their function
- range of additives under each grouping, including:
  - texture modifying agents
  - organoleptic and nutritional modifying agents
  - shelf-life enhancing agents
  - technological aid
- range of additives used in workplace products
- coding system(s) for describing additives
- legal requirements relating to additives as established by relevant food safety legislation
- Food Standards Code
- typical quantities of additives used and related units of measurement
- preparation requirements, including forming and breaking emulsions and preparation of solutions

- systems and equipment for applying additives
- work health and safety (WHS) issues related to handling of additives
- consequences of incorrect additive addition, including quality and food safety hazards related to incorrect addition
- handling and processing conditions that affect the characteristics of products
- requirements for recording use of additives.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - skills must be demonstrated in a workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - product range related to production process
  - additives used in the workplace product range, including preservatives, colours and/or flavours
- specifications:
  - relevant food safety legislation
  - information about current workplace requirements and procedures for additive use.

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

## Links

Companion Volume Implementation Guides are found in VETNet: -

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