



Australian Government

FBPTEC4005 Apply an understanding of food additives

Release: 1

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.

Application

This unit of competency describes the skills and knowledge required to recognise the characteristics and functions of food additives, preservatives, colours and flavours used in food products.

The unit applies to individuals who work with food additives in a food production environment. It is designed to provide an overview of food additives. It is not designed to meet the competency requirements of the person who specifies additives, preservatives, colours or flavours to be used in food. Analysis of the properties of food additives may also be done by a specialist.

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. Investigate the use of additives in food	1.1 Identify types and groupings of food additives used in food products 1.2 Explain functions of food additives

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 Research legal requirements relating to use of food additives 1.4 Explain legal and quality consequences of incorrect additive addition
2. Manage use of additives in a production process	2.1 Identify additives types and groupings used in workplace product range 2.2 Determine and apply suitable methods of application of food additives to meet production requirements 2.3 Establish or review procedures for safe storage, handling and application of food additives 2.4 Conduct handling, use and disposal of additives in accordance with safety and environmental standards

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"> Critically analyse documentation regarding food additive and legal implications from a variety of sources Read, review and evaluate policies and procedures relating to food additives
Writing	<ul style="list-style-type: none"> Record outcomes of research work, and review and modify documentation using industry relevant terminology
Numeracy	<ul style="list-style-type: none"> Perform mathematical calculations for analysing food additive application rates

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPTEC4005	FDFTEC4005A	Updated to meet	Equivalent unit

Apply an understanding of food additives	Apply an understanding of food additives	Standards for Training Packages Minor changes to Element and Performance Criteria for clarity	
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Links

Companion Volume Implementation Guides are found in VETNet: -

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