



**Australian Government**

**Assessment Requirements for FBPTEC4006**  
**Apply an understanding of legal**  
**requirements of food production**

**Release: 1**

# Assessment Requirements for FBPTEC4006 Apply an understanding of legal requirements of food production

## 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 effectively monitored food production to ensure compliance with legislation, on at least one occasion, including:

- identifying legal requirements that apply to the packing and production of at least one processed food item
- reviewing existing work practices against procedures to ensure compliance
- identifying legal requirements for facilities and equipment used
- reviewing procedures to support ongoing compliance with legal 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:

- the legal responsibilities of a food processing company as they relate to product content and packaging, including:
  - product content (Food Standards Code)
  - product packaging and labelling, including use of nutritional information panels (Food Standards Code)
  - work health and safety (WHS)
  - design requirements of food premises and equipment
  - food safety
  - requirements of storage facilities used for materials, ingredients and final product
  - other requirements as appropriate to the product and/or market (e.g. import and/or export legislation)
  - relevant authorities responsible for administering the legislation, and their roles
- purpose and intent of relevant legislation

- specifications and procedures to ensure the achievement of legal responsibilities related to product content and packaging
- potential hazards that could be introduced as a result of equipment design and configuration, including:
  - associated risks in handling chemicals and dangerous goods
  - inspecting plant design to identify potential hazards
  - equipment design and configuration
  - applying the hierarchy of control
- review processes and audit procedures required
- rights and responsibilities of related officers to access the production site.

## 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 a real food processing workplace
- resources, equipment and materials:
  - food processing operations
- specifications:
  - workplace processes and procedures
  - relevant legislation.

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>