



Australian Government

Assessment Requirements for FBPTEC5003 Design an artisan food production facility

Release: 1

Assessment Requirements for FBPTEC5003 Design an artisan food production facility

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 3.0.

Performance Evidence

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

There must be evidence that the individual has produced a plan for at least one artisan food production facility of specified capacity that incorporates food specific processing and regulatory 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:

- processing plant design parameters for specified product/s
- characteristics of plant and equipment, limitations and capabilities
- work flow requirements of facility for specified product
- legislation, regulations and standards specific to product
- requirements of Food Standards Code
- health and safety requirements relevant to workplace set up
- basic drafting techniques.

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 workplace environment
- specifications:
 - specification for food and/or beverage product being produced

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>