



Australian Government

Department of Education, Employment and Workplace Relations

FDFTEC4001A Determine handling processes for perishable food items

Revision Number: 1

FDFTEC4001A Determine handling processes for perishable food items

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the knowledge required to determine process and equipment requirements for the handling and storage of perishable food items.
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Application of the Unit

Application of the unit	<p>This unit covers management of handling, packing and storage processes used for perishable food items, such as fresh fruit and vegetables. It includes analysing current best practice processes and equipment and determining workplace practice.</p> <p>The unit includes an understanding of the principles of modified atmosphere packing processes.</p> <p>This unit is not designed to meet the competency requirements of the person responsible for determining packaging specifications, nor does it cover food packaging and labelling legislation. Where this is a requirement, refer to FDFTEC4006A Apply an understanding of legal requirements in food production.</p>
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
<p>1. Identify packing, handling and storage requirements for perishable food product</p>	<p>1.1. Requirements and performance measures for packing, handling and storage of perishable food product are identified</p> <p>1.2. Current best practice for packing, handling and storage of perishable food product are identified and workplace practices assessed for performance</p> <p>1.3. Features and operational processes of equipment used to handle, pack and store perishable food product are identified</p> <p>1.4. Customer and legal requirements of packing, handling and storing perishable food product are identified</p> <p>1.5. Packing materials used are confirmed as suitable for perishable food product</p>
<p>2. Specify packing, handling and storage processes</p>	<p>2.1. Equipment and facilities available for packing, handling and storage of perishable food product are identified and cost-benefit analysis conducted to assess potential value to workplace operations</p> <p>2.2. Equipment and facilities are specified for work operations</p> <p>2.3. Processes for packing, handling and storing perishable food product are specified</p> <p>2.4. Processes specified are in accordance with workplace environmental guidelines</p> <p>2.5. Labelling and documentation requirements are specified</p> <p>2.6. Workplace processes and operating procedures are documented and communicated to personnel</p>
<p>3. Manage problems with perishable food product</p>	<p>3.1. Common problems with perishable product are identified and likely causes determined</p> <p>3.2. Equipment and procedures are assessed to identify contributing factors to food problems</p> <p>3.3. Problems are identified and addressed in accordance with workplace procedure</p> <p>3.4. Out-of-specification processes or outcomes are documented</p> <p>3.5. Opportunities for improvement are identified and investigated within level of technical responsibility</p> <p>3.6. Proposals for improvement are developed and implemented within level of authority and according</p>

ELEMENT	PERFORMANCE CRITERIA
	to company procedures

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

Ability to:

- identify packing, handling and storage requirements for perishable product
- identify the quality assurance systems in place to ensure that the product meets customer and legal requirements
- identify factors that affect shelf-life of the perishable product and the features of packing design that preserve the product
- identify problems that occur and investigate likely causes
- determine appropriate corrective action to prevent non-conformance
- identify packing materials suitable for use with perishable food products
- identify legal requirements relating to perishable product, including Food Standards Code requirements and other legislation relevant to the product
- identify pathogens and spoilage that can occur in perishable food and the conditions required for these to occur
- identify features intrinsic to the food type, according to food type, such as pH, water activity, nutrient content, presence of microbiological compounds, respiration rate and biological structure
- identify extrinsic factors, such as processing method, temperature, water loss/humidity, maturity (applies to maturity of fruit and vegetables when harvested), handling, cleaning, sanitation and personal hygiene practices and gaseous composition of the storage atmosphere
- identify food spoilage indicators, such as microbial contamination, enzymic browning and sensory degradation of characteristics such as flavour, aroma, colour and texture
- identify factors that influence selection of packing and storage processes, including suitability for use with the food products to be packaged, compatibility with packing technology, cost, environmental features and consumer safety/tamper evidence
- describe the significance of factors, such as moisture and temperature in promoting/preventing product spoilage
- identify typical problems that occur with perishable food product and outline likely causes and appropriate response options within level of responsibility
- identify relevant sources of technical expertise and related authority levels to address issues
- use communication skills to interpret and complete work information to support operations of work team or area
- demonstrate and support cooperative work practices within a culturally diverse workforce

REQUIRED SKILLS AND KNOWLEDGE**Required knowledge*****Knowledge of:***

- properties of packing processes designed to protect perishable product and extend shelf-life
- relevant regulations, codes of practice and legislative requirements, including local and international regulations relevant to the handling and storage of perishable food products
- relevant occupational health and safety (OHS) and environmental protection procedures and regulations
- workplace procedures for the planning and management of the handling and storage of perishable food products
- problems that may occur during the planning and management of the handling and storage of perishable food products and action that can be taken to resolve or report the problems
- risks and hazards related to the handling and storage of perishable food products and ways of controlling the risks involved
- costs of equipment and facilities for handling and storing perishable food product
- pathogens and spoilage that can occur in perishable food and the conditions required for these to occur
- impact of extrinsic factors on perishable food products, such as temperature, water loss/humidity, maturity (applies to maturity of fruit and vegetables when harvested), handling, cleaning, sanitation and personal hygiene practices and gaseous composition of the storage atmosphere
- characteristics of product and its behaviour when packed, handled and stored over the shelf-life of the product
- typical problems that occur, and likely causes and appropriate response options

Evidence Guide

EVIDENCE GUIDE	
<p>The Evidence Guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.</p>	
<p>Overview of assessment</p>	<p>Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.</p>
<p>Critical aspects for assessment and evidence required to demonstrate competency in this unit</p>	<p>Evidence of ability to:</p> <ul style="list-style-type: none"> • analyse packing, handling and storage requirements for perishable food product • specify processes and equipment to achieve workplace performance and quality outcomes • analyse and confirm safety aspects of processes and equipment • analyse non-conformances, problems and determine probable cause • propose improvements to the system.
<p>Context of and specific resources for assessment</p>	<p>Assessment must occur in a real or simulated workplace where the assessee has access to:</p> <ul style="list-style-type: none"> • packaging specifications • product, packaging components and consumables • packaging process equipment • relevant workplace operating procedures • communication systems • workplace information recording systems, requirements and procedures.
<p>Method of assessment</p>	<p>This unit should be assessed together with core units and other units of competency relevant to the function or work role.</p>
<p>Guidance information for assessment</p>	<p>To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.</p>

Range Statement

RANGE STATEMENT	
<p>The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.</p>	
Policies and procedures	Product packaging and related work processes are consistent with company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements and takes account of OHS and environmental impact

Unit Sector(s)

Unit sector	Technical
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		