



Australian Government

FBP50221 Diploma of Food Safety Auditing

Release 1

FBP50221 Diploma of Food Safety Auditing

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Qualification Description

This qualification reflects the role of workers who apply specialist knowledge and skills in food safety for auditing purposes. They conduct a range of audits in different environments to monitor food quality and safety according to relevant legislation, including food standards included in the Australia New Zealand Food Standards Code and industry codes of practice relating to validation and verification of a food safety program, and the audit requirements detailed in the National Regulatory Food Safety Auditor Guideline and Policy.

Regulatory food safety audits in Australia are covered by state, territory and Commonwealth legislative frameworks that support the requirements of the National Food Safety Audit Policy 2009. Users must check requirements with the relevant regulatory authority before delivery.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 16 units of competency:
 - 11 core units, plus
 - 5 elective units including up to 3 from any currently endorsed Training Package or accredited course.

Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.

Core Units

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

BSBAUD512	Lead quality audits
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BSBAUD513	Report on quality audits
FBPAUD4001	Assess compliance with food safety programs
FBPAUD4002	Communicate and negotiate to conduct food safety audits
FBPAUD4003	Conduct food safety audits
FBPAUD4004	Identify, evaluate and control food safety hazards
FBPFST5006	Apply food microbiological techniques and analysis
FBPFST6001	Develop, manage and maintain quality systems for food processing
FBPFSY5001	Develop a HACCP-based food safety plan
FBPTEC4006	Apply an understanding of legal requirements of food production
FBPTEC4007	Describe and analyse data using mathematical principles

Elective Units

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

BSBAUD511	Initiate quality audits
FBPAUD5001 *	Audit bivalve mollusc growing and harvesting processes
FBPAUD5002 *	Audit a cook chill process
FBPAUD5003 *	Audit a heat treatment process
FBPAUD5004 *	Audit manufacturing of ready-to-eat meat products
FBPFST4009	Label foods according to legislative requirements
FBPFST5005	Examine the biochemical properties of food
FBPFSY4003	Perform an allergen risk review

FBPFSY4004*	Provide accurate food allergen information to consumers
FBPFSY4005	Conduct a traceability exercise
FBPFSY5002	Develop an allergen management program
FBPFSY5003	Design a traceability system for food products
FBPFSY5004	Plan to mitigate food fraud
FBPPPL4007	Manage internal audits
FBPPPL5001	Design and maintain programs to support legal compliance
FBPTEC4009	Identify the physical and chemical properties of materials, food and related products

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPAUD5001 Audit bivalve mollusc growing and harvesting processes	FBPAUD4002 Communicate and negotiate to conduct food safety audits FBPAUD4003 Conduct food safety audits FBPAUD4004 Identify, evaluate and control food safety hazards
FBPAUD5002 Audit a cook chill process	FBPAUD4002 Communicate and negotiate to conduct food safety audits FBPAUD4003 Conduct food safety audits FBPAUD4004 Identify, evaluate and control food safety hazards
FBPAUD5003 Audit a heat treatment process	FBPAUD4002 Communicate and negotiate to conduct food safety audits FBPAUD4003 Conduct food safety audits FBPAUD4004 Identify, evaluate and control food safety hazards
FBPAUD5004 Audit manufacturing of ready-to-eat meat products	FBPAUD4002 Communicate and negotiate to conduct food safety audits FBPAUD4003 Conduct food safety audits FBPAUD4004 Identify, evaluate and control food safety hazards
FBPFSY4004 Provide accurate food allergen information to	FBPFSY4003 Perform an allergen risk review

consumers	
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Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP50221 Diploma of Food Safety Auditing	FBP50218 Diploma of Food Safety Auditing	New allergens and traceability units added to electives Unit codes updated in core and electives	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>