



Australian Government

FBPAUD5002 Audit a cook chill process

Release: 1

FBPAUD5002 Audit a cook chill process

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 support a food safety audit of food safety programs that include extended life cook chill processes and products, which are minimally heat-processed foods distributed as chilled products with defined shelf-life.

This unit applies to individuals who are responsible for auditing extended and short shelf-life cook chill processes. Audit processes would typically occur within the context of auditing a food safety program that defines related prerequisite program requirements.

This unit supports relevant legislation, including food standards included in the Australia New Zealand Food Standards Code, 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, and should be read in conjunction with these documents.

Both regulatory and commercial audit system owners may specify additional certification requirements of auditors eligible to audit food safety programs within their system.

Pre-requisite Unit

The prerequisite units of competency for this unit are:

- FBPAUD4002 Communicate and negotiate to conduct food safety audits
- FBPAUD4003 Conduct food safety audits
- FBPAUD4004 Identify, evaluate and control food safety hazards

Unit Sector

Food safety auditing (AUD)

Elements and Performance Criteria

Elements	Performance Criteria
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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Identify and assess food safety hazards and related control options for cook chill processes	1.1 Identify microbiological food safety hazards that could present a risk in cook chill products at the point of consumption, by type, origin and food association, and assess to determine the significance of the hazard 1.2 Identify chemical food safety hazards that could present a risk in cook chill products at the point of consumption, including toxin presence, by type and food association, and assess to determine risk level and control requirements 1.3 Identify and assess physical food safety hazards that could present a risk in the food at the point of consumption to determine risk level and control requirements 1.4 Identify cook chill process control requirements and methods to ensure that finished cook chill products meet food safety objectives
2. Confirm that appropriate evidence supports validation of the cook chill process	2.1 Review validation evidence and records to confirm that appropriate level of validation has occurred 2.2 Identify and assess evidence used by the business to validate the process to confirm that it is credible and adequate to achieve the food safety objective
3. Verify the food safety program for a cook chill process	3.1 Identify, collect and review system records required to support verification 3.2 Review business documentation and conduct inspections to confirm that facilities and equipment design and components comply with regulatory and business standards 3.3 Review business documentation and conduct inspections to confirm that operational monitoring and testing procedures and frequency meet regulatory requirements, industry and business 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	Interpret food safety legislation and audit guidelines

Skill	Description
Navigate the world of work	• Apply knowledge of regulations and policies relevant to food safety standards in the workplace • Monitor adherence to legal and regulatory standards and responsibilities
Get the work done	• Use problem-solving skills to identify and analyse non-conformance

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPAUD5002 Audit a cook chill process	FDFAU4006A Audit a cook chill process	Updated to meet Standards for Training Packages Unit code updated to reflect AQF level	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

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

Assessment Requirements for FBPAUD5002 Audit a cook chill process

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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 actively participated in a minimum of two food safety program audits of the extended and short shelf-life cook chill process, including two of the following:

- a five-day cook chill process
- a cook chill process resulting in an extended shelf-life product
- a kettle or cook tank cook chill process
- a sous vide cook chill process.

For each audit, individuals must also show evidence of:

- documenting evidence that details the review of the processor's hazard analysis critical control point (HACCP) plan to determine if the critical control points (CCPs) are correctly identified, valid, adequately monitored and verified
- identifying target organisms for a range of foods
- determining capacity of distribution chain to control temperature parameters
- determining requirements of specific extended and short shelf-life cook chill methods for a range of products.

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:

- regulations, codes of practice, guidelines, technical standards and Australian Standards relating to all forms of cook chill processing of foods
- relevant sections of the Australia New Zealand Food Standards Code
- target organisms that can occur in extended and short shelf-life cook chill foods, their survival and growth characteristics and related control methods

- specific hazards that affect vulnerable persons, including clients of facilities listed in Standard 3.2.2 of the Food Standards Code
- principles of heat treatment and chilling as they apply to extended and short shelf-life cook chill processing methods and product types
- criteria used to specify heat treatment, cooling, storage and shelf-life parameters for extended and short shelf-life cook chill products
- factors that impact on heat and chilling processes meeting food safety objective
- prerequisite programs required to support effectiveness of cook chill processes
- operational principles of commercial extended and short shelf-life cook chill equipment, including equipment features required to meet regulatory requirements, and critical factors to be controlled to ensure delivery of heating and chilling processes that meet food safety objective
- features of the environment in which cook chill foods are distributed, including risk factors
- foods and preparation methods that present a particular risk to vulnerable populations, including cross-contamination risks associated with multi-tasking and cold chain maintaining temperatures during storage, transport and distribution
- principles of packaging to form a suitable seal, and impact of processing parameters and conditions on packaging integrity
- effect of characteristics and pre-processing of raw materials and post-process packaging on the stability and safety of the product
- labelling requirements for extended and short shelf-life cook chill products
- food safety risks and controls to avoid post-process contamination of heat-treated product
- principles of test methods and frequency to confirm the effectiveness of cook chill processes and meet regulatory, industry and business standards.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated as an individual (not part of a group) in a real workplace
- resources, equipment and materials:
 - food safety programs covering extended and short shelf-life cook chill processes
 - plant and equipment that would typically be used by commercial businesses producing extended and short shelf-life cook chill products
 - audit scenarios, including a five-day cook chill process, a kettle or cook tank cook chill process, or a sous vide cook chill process
- specifications:
 - food safety-related documentation typical of commercial businesses producing extended and short shelf-life cook chill products and used for the purpose of verification
 - evidence that would typically be used by commercial businesses to support validation processes.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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