



Australian Government

Assessment Requirements for FBPAUD5004 Audit manufacturing of ready-to-eat meat products

Release: 1

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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 actively participated in a minimum of two food safety audits of commercial manufacturing processes that produce different ready-to-eat meat products, including:

- 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 product-specific risks and typical processing methods, including sources of information on processing parameters, for one product in each of the following categories:
 - uncooked fermented meat products
 - smoked or cooked meat products
 - slowly cured meat, such as prosciutto
 - pâté
- identifying storage and transport of safe ready-to-eat meat products for at least one product in each of the following product categories:
 - uncooked fermented meat products
 - smoked or cooked meat products
 - slowly cured meat, such as prosciutto
 - pâté.

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 specifications and Australian Standards relating to the formulation and manufacture of ready-to-eat meat products
- relevant sections of the Australia New Zealand Food Standards Code

- sources of information on acceptable processing and related storage and handling methods and parameters for given products and target microorganisms
- pathogens that can occur in meat products, and related control methods required in manufacturing, post-processing and storage, including:
 - *Campylobacter jejuni* (poultry)
 - pathogenic *Escherichia coli*, including enterohaemorrhagic *Escherichia coli*
 - *Clostridium perfringens* and *Clostridium botulinum*
 - *Listeria monocytogenes*
 - *Salmonella* spp
 - *Staphylococcus aureus*
 - *Yersinia enterocolitica*
 - viruses
 - moulds and fungi
 - parasites
 - algae
- risks posed by products that can be consumed without heating or cooking, including uncooked fermented meat, uncooked comminuted fermented meat (UCFM) and other salami products
- survival and growth characteristics of pathogens and ability of processed product to support pathogen growth
- chemicals that pose a food safety risk in meat products, and related control methods
- physical sources of contamination and related control methods
- effect of raw material characteristics, including bacterial load and temperature, and pre-processing conditions on the growth of pathogens
- prerequisite programs required to support safe manufacture of ready-to-eat meat products
- purpose, role and storage requirements of ingredients
- principles of manufacturing methods and factors that affect processing requirements
- use and effectiveness of hurdle technologies
- principles of packaging to form a suitable seal, and requirements of post-processing handling and conditions to ensure safe product
- principles of operation of ready-to-eat meat product manufacturing equipment, including equipment features required to meet regulatory requirements and critical factors to be controlled to ensure safe food outcomes
- indications of unacceptable product, and related test requirements
- principles of test methods and frequency in monitoring condition of raw materials and processing, and in confirming that final product is fit for human consumption.

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:
 - plant and equipment that would typically be used in the commercial manufacture of ready-to-eat meat products
 - food safety programs and related documentation
- specifications:
 - records for the purpose of verification
 - evidence to support validation.

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>