



Australian Government

FBPFST4007 Establish operational requirements for a food processing enterprise

Release: 1

FBPFST4007 Establish operational requirements for a food processing enterprise

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 establish operational requirements for a food processing enterprise.

This unit applies to food technologists, quality and food safety supervisors, technical specialists, and to middle management personnel who are new to the industry. It includes gaining an understanding of the economic and political structure of the industry, production stages and methods, the key factors affecting food safety and quality, and reporting procedures. The person who undertakes this unit must be aware of the intent and detail of legislation and be able to review compliance procedures.

No occupational licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist, so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice.

Pre-requisite Unit

Nil

Unit Sector

Food science and technology (FST)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Identify key issues and organisations that impact the Australian food	1.1 Identify the range of job roles and responsibilities for a food processing operation

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
processing industry	1.2 Determine the environmental impacts of a food processing operation 1.3 Determine the impacts of customer expectations for product integrity, quality, safety and nutritional value on food processing operations 1.4 Identify the roles of key regulatory and industry bodies for a food processing sector
2. Identify the sequence of operations for processing a range of products in a sector	2.1 Review procedures for the assembling and preparation of ingredients 2.2 Define the storage and handling requirements of ingredients for a food product 2.3 Construct a flow chart for the processing operations for a food product 2.4 Determine the specifications for a food product and comply with the methods used to ensure critical limits
3. Determine factors affecting food safety and product quality during processing	3.1 Identify key food safety issues in food processing 3.2 Review food safety procedures 3.3 Apply hygiene procedures for a food processing operation 3.4 Determine factors affecting shelf life and spoilage in food products 3.5 Define the nature and purpose of a product testing program
4. Write and review standard operating procedures to comply with legislation relating to product and processing	4.1 Identify relevant legislation and regulations that apply to food production, packaging and labelling 4.2 Define the purpose and scope of relevant legislation 4.3 Identify the roles and responsibilities of authorities responsible for administering legislation 4.4 Define operational and product requirements to comply with legislation 4.5 Document or revise standard operating procedures based on the enterprise's templates and systems, incorporating improvements
5. Define organisational requirements to comply with legislation relating to food premises, equipment design and	5.1 Review legislation and regulations that apply to food premises, storage facilities and equipment 5.2 Identify the purpose and intent of relevant legislation 5.3 Identify the roles and responsibilities of authorities responsible for

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
storage facilities	administering legislation 5.4 Establish and review procedures to support compliance with legal requirements
6. Provide written reports and presentations on food processing issues	6.1 Identify areas of non-compliance or with potential for process improvement 6.2 Collect information and use problem-solving strategies to review procedures 6.3 Present data, discussion and recommendations in a formatted report 6.4 Deliver presentations that incorporate technical data and information

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 manuals, diagrams, drawings and other technical information relevant to a food processing enterprise - Interpret food safety guidelines, codes of practice, standards and regulations relevant to a food processing enterprise - Interpret environmental management procedures and plans for different types of food processing technologies
Writing	Document clear and accessible standard operating procedures
Numeracy	Source, collect and organise a range of data relevant to a food processing enterprise
Get the work done	- Identify current innovative practice and organisational trends - Use a computer, keyboard and software to collect and file research data

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST4007 Establish operational requirements for a food processing enterprise	FDFST4007A Establish operational requirements for a food processing enterprise	Updated to meet Standards for Training Packages	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 FBPFST4007 Establish operational requirements for a food processing enterprise

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 established and/or reviewed procedures to support compliance in a food processing enterprise, on at least one occasion, and produced a report that includes:

- identifying systems, roles and procedures in place for food safety and quality assurance
- identifying legal requirements for the packing, production and labelling operations of a food production enterprise
- identifying areas of non-compliance with relevant regulations
- making recommendations for improvements, including revised standard operating procedures.

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:

- industry organisations and representative bodies in food processing and their roles
- key job roles and responsibilities in the food processing industry
- the environmental impacts of a food processing operation
- customer expectations and community perceptions of the food processing industry
- the legal responsibilities of a food processing company, including:
 - product content (Food Standards Code)
 - product packaging and labelling, including use of nutritional information panels (Food Standards Code)
 - design requirements of food premises and equipment
 - requirements of storage facilities used for materials, ingredients and final product
 - other requirements as appropriate to the product and/or market (import and/or export legislation)

- the purpose and intent of relevant legislation
- emerging technologies in food processing
- food testing methods
- procedures for quality assurance (QA) and food safety
- potential hazards that could be introduced as a result of equipment design and configuration
- associated risks in handling chemicals and dangerous goods
- recording requirements to comply with legislative requirements
- workplace report templates and protocols
- oral and written communication strategies and protocols
- the rights and responsibilities of related officers to access the production site
- health and safety in the workplace hazards and controls relating to work processes.

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
- resources, equipment and materials:
 - production process and related equipment, manufacturers' advice and operating procedures
 - methods and related software systems for collecting data and calculating yields, efficiencies and material variances appropriate to production environment
 - workplace information recording systems, requirements and procedures
- specifications:
 - equipment manuals, including operating parameters
 - workplace processes and procedures
 - workplace documentation, including specifications and procedures
 - relevant legislation.

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>