



Australian Government

Assessment Requirements for FBPFST4012 Apply water management principles to the food industry

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 safely and effectively applied water management principles to the food industry on at least one occasion, including:

- assessing the chemical properties of water to determine its suitability for use in food processing
- identifying appropriate disinfection methods
- monitoring water usage for a food processing operation
- identifying opportunities to reduce water use and improve quality
- reviewing water management procedures in food processing to reduce volume of waste water and improve water quality.

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:

- water quality requirements, including:
 - chemical specifications, including pH, total suspended solids (TSS), total dissolved solids (TDS), heavy metals
 - microbiological specifications, including BOD, presence of fecal coliform, bacteria, cryptosporidium, Giardia
- water purification processes in general
- water disinfection methodologies and systems suitable for the food processing industry, including chlorination, ozonation and UV irradiation
- waste water treatment (relevant to a food processing plant), including primary, secondary and tertiary waste water treatment stages
- waste stream characteristics and classification in relation to the food processing industry

- methods of reducing, reusing and recycling water in a food processing operation, including implementation and routine monitoring of waste reduction practices, and use of consumable, returnable, refillable or reusable packaging
- Commonwealth, state/territory legislation and local bylaws governing prescribed wastes
- legal requirements for water discharge
- regulations relating to the processing and disposal of food waste
- the major requirements contained in the environmental protection legislation, including state/territory environmental regulatory certification procedures, permits and waste discharge agreements.

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 food processing workplace
- resources, equipment and materials:
 - testing and analysis equipment
 - water samples
- specifications:
 - methods and procedures for analysing and purifying water samples
 - water management procedures.

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>