



Australian Government

Assessment Requirements for FBPFST4013 Interpret and respond to food and/or beverage test results

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 3.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has accurately interpreted and suitably responded to test results in a food production environment, including:

- at least four of the following test types most relevant to the job role:
 - pH
 - alcohol
 - bitterness
 - colour
 - microbiological counts
 - moisture
 - vicinal diketones (VDKs)
 - carbon dioxide (CO₂) and nitrogen (N₂)
 - dissolved oxygen (DO)
 - total packed oxygen (TPO)
 - water activity (Aw)
 - test type specific to food or beverage product
- performing calculations that include decimals and percentages, volume, ratios, dosage and concentration
- recording actions carried out in response to test results.

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:

- purpose of tests performed as part of job role and principles of the standard methods/specifications used

- typical basic tests, equipment and methods relevant to product
- measurements used for typical tests
- acceptable parameters for typical test results
- sources of uncertainty in measurement and methods for control
- workplace and/or legal traceability requirements
- numeracy skills relevant to job role:
 - convert units involving multiples and submultiples
 - use fractions, decimals, proportions and percentages to determine responses to results
 - use areas (m²) and volumes (ml, L, m³) to describe product quantities
 - calculate dose (mg), average mass, mass percentage, density, moisture, relative and absolute humidity
 - determine ratios, such as mass to mass, mass to volume and volume to volume percentages
 - calculate concentration, such as g/100mL, mg/L and dilution ml/L
 - analyse statistical data to identify processing issues
 - calculate food properties, such as % concentration (dry), % content of moisture, ash, fat, protein, alcohol, sulphur dioxide and trace metals
- methods for controlling atypical outcomes of tests, relevant to process.

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 or beverage production environment
- resources, equipment and materials:
 - food or beverage process test results.

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

Links

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