



Australian Government

FBPFST5002 Identify and implement required process control for a food processing operation

Release: 1

FBPFST5002 Identify and implement required process control for a food processing operation

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 determine the required process control system for a food production process. The individual is required to demonstrate deep knowledge in a specific technical area and to design and communicate solutions to sometimes complex problems.

This unit applies to individuals who are responsible for maintaining product safety, quality and efficiency in food production, including general food production, meat and seafood industries, and exercise autonomy in undertaking complex work.

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. Analyse production processes	1.1 Identify the processes used in the food production 1.2 Establish the characteristics used to define the operation of a process

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Identify the operating principles of the processes 1.4 Establish the operating standards, capabilities and maintenance requirements for equipment and accessories used in the specified production process 1.5 Define product characteristics and common variations
2. Determine control mechanisms, modes of control and data collection points for a specified food production process	2.1 Examine the operation of different types of control mechanisms 2.2 Determine modes of control that can be used with the various control mechanisms 2.3 Document data requirements and collection points appropriate for food safety, quality and production standards 2.4 Adjust procedures to deal with non-conformance in relation to process and the final product
3. Verify process control systems for food process	3.1 Consult with appropriate operational, quality and maintenance personnel to ensure understanding of process control requirements for food processes 3.2 Analyse standard operational procedures for accuracy and relevance 3.3 Conduct test runs and confirm compliance with requirements 3.4 Apply statistical analysis to verify the process and recommend required system improvements 3.5 Arrange the ongoing collection and analysis of required data

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 guidelines and regulations - Interpret standard operational procedures
Navigate the world of work	Monitor adherence to legal and regulatory standards and responsibilities for self and others

Skill	Description
Interact with others	Clarify the purpose and possible actions to be taken as a result of work-related communications
Get the work done	- Problem-solve issues as they arise - Monitor outcomes of decisions and identify key product quality system concepts and principles that may be adaptable to future situations

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5002 Identify and implement required process control for a food processing operation	FDFST5002A Identify and implement required process control for a food processing operation	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

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