



Australian Government

Assessment Requirements for FBPFST5007 Monitor the development and implementation of a food QA system

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 effectively developed at least one critical control point (CCP)-based quality assurance (QA) system for a food processing environment, and used that system to monitor the production of quality food items, including:

- scoping the requirements for a QA system
- analysing a production process to identify CCPs and establish critical limits
- developing or revising procedures to maintain quality
- maintaining data and documentation for a QA system
- contributing to a review of a QA system, including verification and validation.

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:

- the steps in the development of a hazard analysis critical control point (HACCP)-based QA system
- the steps in the systematic introduction of a CCP-based QA system to a workplace
- risks and hazards associated with food production operations
- types of CCPs applied within a food production environment, including vulnerability assessment critical control point (VACCP) and threat assessment critical control point (TACCP)
- enterprise recall and traceability procedures
- post-collection procedures for handling samples
- purpose of the CCP development and review process
- risks associated with samples, and how they can be minimised
- the types of data the enterprise uses to record performance
- the document controls associated with a procedure change

- the purpose and processes for calibrating equipment
- the purpose of standard operating procedures (SOPs) and work instructions
- sampling procedures
- the process of auditing and verifying a CCP-based QA system
- the objectives of a CCP-based QA system
- the process for validating critical limits and CCPs
- the role of prerequisite programs and good manufacturing practice (GMP) in a CCP-based program
- Food Standards Code
- GMP principles
- regulatory and workplace requirements for food processing and production
- existence of international standards that cover traceability of food and the food chain supply, consumer product recalls, quality and food safety management systems.

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:
 - a CCP-based QA system in a food processing environment
 - food processing equipment
 - sampling and testing equipment used to report relevant product and process information
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - equipment manuals, including operating parameters.

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>