



Australian Government

FBPFST5007 Monitor the development and implementation of a food QA system

Release: 1

FBPFST5007 Monitor the development and implementation of a food QA system

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 develop and review a hazard analysis critical control point (HACCP)-based quality assurance (QA) program.

The unit applies to individuals who are responsible for the development and implementation of a HACCP- or critical control point (CCP)-based QA system in a food processing environment.

Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

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. Establish the scope of the QA system	1.1 Define the enterprise needs and expectations in product quality 1.2 Detail existing systems and requirements for incorporation into the QA system 1.3 Define the scope of the CCP-based quality system to encompass production system and product requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Design the system to prevent and control identified hazards
2. Conduct hazard analysis and assessment	2.1 Assess every step in the production process for potential food safety hazards 2.2 Establish CCPs to identify where each significant hazard can be prevented or controlled 2.3 Assign a measurable or recognisable standard for each CCP to define the critical limits 2.4 Validate the critical limits technically and scientifically
3. Ensure all documents, work procedures and processes required for the system are developed, available and in use	3.1 Describe all products and processes covered by the QA system in a standardised format defining product characteristics relevant to food safety 3.2 Review work instructions and standard operating procedures (SOPs) for accuracy, relevance and sufficiency to prevent hazards 3.3 Implement documented procedures for monitoring CCPs 3.4 Implement documented procedures to ensure any CCPs that are outside critical limits are brought back within limits, and affected product is suitably handled 3.5 Implement documented procedures to ensure the QA system is regularly verified and audited as working effectively 3.6 Maintain the availability and data storage of all records and documents for the system
4. Respond to non-conforming product or processes	4.1 Identify procedures for taking corrective action 4.2 Implement corrective and preventative measures to prevent recurrence 4.3 Develop or revise procedures to support control measures 4.4 Identify processes or conditions that could result in a breach of procedures, and take corrective action 4.5 Introduce process changes and control so that quality assurance requirements are accomplished
5. Review product sampling and test results	5.1 Identify product sampling procedures 5.2 Identify post-collection procedures according to SOPs 5.3 Review test results and ensure quality assurance requirements are accomplished

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
6. Audit, verify and validate the system	6.1 Revise, verify and validate safety plans to reassess hazards, CCPs, critical limits, testing methods and all related procedures of the QA system to ensure they are appropriate to the enterprise requirements 6.2 Follow up and act on internal or external audit findings 6.3 Investigate and act on reported quality hazards and non-conformances 6.4 Review the CCP-based QA system to take account of any process changes or product specifications

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	Accurately interpret food safety guidelines and regulations
Writing	Develop clear and accessible procedures for implementing and monitoring the QA system
Navigate the world of work	Monitor adherence to workplace and regulatory standards
Get the work done	- Problem-solve issues as they arise - Use appropriate computer-based technologies and software to record, manipulate, analyse and present or report data

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5007 Monitor the development and implementation	FDFST4002A Monitor the development and implementation of a	Updated to meet Standards for Training Packages	Equivalent unit

Code and title current version	Code and title previous version	Comments	Equivalence status
of a food QA system	food QA system	Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	

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 FBPFST5007 Monitor the development and implementation of a food QA system

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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.

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