



Australian Government

FBPFST5008 Develop a new food product

Release: 1

FBPFST5008 Develop a new food product

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 a new food, beverage or related product, from a concept to a packaged and labelled finished product, in general food production.

This unit applies to individuals who are responsible for food product development and who undertake roles in product design, quality assurance or production management.

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. Develop concept for the new product	1.1 Develop a concept for new product 1.2 Identify the potential of a new product 1.3 Determine the market for new product 1.4 Determine the viability of product concept

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Identify product development parameters	2.1 Determine product parameters 2.2 Determine equipment required for producing new product 2.3 Determine analytical tests to be conducted to identify quality and safety parameters 2.4 Determine processing parameters 2.5 Determine ingredients required for producing new product
3. Trial new product	3.1 Conduct a series of trials of new product 3.2 Determine improvements and/or changes required for each successive trial 3.3 Record details of each trial
4. Analyse new product	4.1 Determine appropriate analytical tests to be conducted to verify product safety and quality 4.2 Conduct appropriate tests to determine quality and safety of product 4.3 Record test results 4.4 Determine safety and quality of product using analytical test results
5. Design label for product	5.1 Establish concept for product label 5.2 Identify requirements to ensure the product label is compliant 5.3 Develop a compliant label for the food product
6. Package product	6.1 Determine the equipment required for packaging new food product 6.2 Establish suitable packaging materials for new product 6.3 Package final product
7. Document development process	7.1 Document conceptual ideas 7.2 Conduct and document research relevant to new product 7.3 Verify and document analysed results of new product quality and safety 7.4 Document details and results of product trials and explain and justify changes to product as a result of trial

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 research materials - Interpret food safety guidelines, standards and regulations - Interpret product quality and workplace procedures
Numeracy	- Interpret analytical results - Maintain and analyse data resulting from testing of new food products - Determine calibration procedures and schedule for test equipment
Interact with others	Clarify the purpose and possible actions to be taken as a result of work-related communications

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5008 Develop a new food product	FDFST5008A Develop a new food product	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>

Assessment Requirements for FBPFST5008 Develop a new food product

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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 developed at least one new food product, including:

- interpreting and applying food safety requirements, standards and legislative requirements
- developing product ideas and concepts
- conducting market research to inform product development
- assessing the viability of product concepts
- applying testing and sensory analysis techniques relevant to new product development
- interpreting analytical test results
- establishing processing techniques and parameters relevant to product under development
- determining safety and quality implications of product
- determining and assessing packaging options
- recording, documenting and verifying information relating to product development.

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:

- customer needs and market research techniques
- food safety and food quality parameters
- food processing principles relevant to new product
- food testing and sensory analysis techniques
- food packaging and labelling requirements
- legislative requirements associated with new food products.

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:
 - laboratory facilities
 - production facilities
 - computers, printers and appropriate software packages
- specifications:
 - legislative requirements applicable to food
 - research materials, including journals, periodicals, articles, research papers and industry papers.

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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