



Australian Government

FBPFST5009 Implement and review the processing of market milk and related products

Release: 1

FBPFST5009 Implement and review the processing of market milk and related products

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 implement, monitor and review the manufacture of market milk and related products.

The unit applies to individuals working in the food science and technology sector who are responsible for maintaining product safety, quality and efficiency in food production in the dairy processing sector.

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. Receive fresh milk and blend using standard industry data	1.1 Provide a safe working environment for milk receipt and testing 1.2 Apply receipt and testing procedures to milk from farms to determine composition 1.3 Record and store test data

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 Adjust or blend milk to suit product requirements, based on test data 1.5 Store received milk under correct conditions
2. Monitor the manufacture of market milk and related products to meet quality standards	2.1 Determine the specifications for the end product 2.2 Provide a safe working environment for the manufacture of product samples 2.3 Identify resource requirements for the preparation and manufacture of market milk and related products 2.4 Use a production schedule to ensure all resources and requirements are available and meet company requirements 2.5 Address critical factors in the preparation and manufacture of market milk and related products 2.6 Identify data requirements for food safety, quality and production standards 2.7 Establish data collection points consistent with equipment capabilities and data requirements 2.8 Implement or develop procedures to deal with non-conformance 2.9 Monitor market milk and related products against required standards
3. Review the preparation and manufacture of market milk and related products	3.1 Utilise tests and systems to identify potential product defects and their causes in the preparation and manufacture of market milk and related products 3.2 Apply adjustments to processes and equipment as a result of testing 3.3 Report problems to designated personnel

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
-------	-------------

Skill	Description
Reading	- Interpret food safety guidelines and regulations - Interpret product quality and workplace procedures
Numeracy	Maintain and analyse data resulting from testing of products
Navigate the world of work	Monitor adherence to legal and regulatory standards and responsibilities for self and others

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5009 Implement and review the processing of market milk and related products	FDFST4020A Implement and review the processing of market milk and related products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	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 FBPFST5009 Implement and review the processing of market milk and related products

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 safely and effectively implemented and reviewed the manufacture of one type of market milk and one milk-related product, including:

- testing milk received to ensure compliance with quality standards
- implementing process control procedures and data collection processes
- diagnosing and reporting problems for manufacturing
- reviewing the production process to ensure compliance with food safety, quality and environmental requirements.

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 statutory compositional requirements for the different types of market milk and related products
- domestic and export markets for market milk and related products
- production systems used for the preparation and manufacture of market milk and related products
- formulation of market milk and related products
- role of major ingredients found in market milk and related products
- critical control point (CCP) principles and critical limits in a CCP program
- the purpose of each process, and processing sequence, used in the preparation and manufacture of market milk and related products
- principles of operation of equipment and accessories used in the preparation and manufacture of market milk and related products
- output of each of the processes used in the preparation and manufacture of market milk and related products

- production system requirements for the preparation and manufacture of each market milk and related product
- the resource requirements for the preparation and manufacture of market milk and related products
- chemical and physical hazards that affect milk
- procedures for milk storage, handling and preparation.

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 milk processing workplace
- resources, equipment and materials:
 - production process and related equipment, manufacturers' advice and operating procedures
 - methods and related software systems for collecting data and calculating yields, efficiencies and material variances appropriate to production environment
- specifications:
 - tests used to report relevant product/process information and recorded results.

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>