



Australian Government

Assessment Requirements for FBPFST5010 Implement and review the preparation of milk for processing

Release: 2

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Modification History

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 3.0.
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has effectively implemented and reviewed the preparation of milk for processing on at least one occasion, including:

- assessing the impact of processing on milk
- establishing critical control points (CCPs) and critical limits for each step in the preparation of milk for processing
- monitoring production of milk for further processing
- monitoring the implementation of the Hazard Analysis and Critical Control Points (HACCP) plan
- determining data collection and documentation requirements
- carrying out milk sampling and testing according to the HACCP plan and operational procedures
- accurately interpreting test results
- making procedural adjustments to address non-compliance
- ensuring relevant food safety standards and associated regulations are adhered to.

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 components of milk
- the hazards associated with raw milk
- the various spoilage organisms associated with milk
- the testing and processing stages in preparing milk for further processing
- the risks to milk product quality from incorrect preparation and handling of fresh milk

- output of each of the processes used in the preparation of milk for further processing
- compositional requirements for milk prepared for further processing for a range of processed milk products
- principles of operation of equipment and accessories used in the preparation of milk for further processing
- critical factors in the testing and preparation of received milk for further processing into dairy products
- processes used in the preparation and manufacture of non-fermented dairy products
- resource requirements for the preparation of milk for further processing
- potential product defects and their causes, which may arise in the preparation of milk for further processing
- milk sampling and testing
- data requirements appropriate for food safety, quality and production standards
- manufacturing processes, including materials and equipment, involved in preparing delivered milk for further processing
- milk handling and its impact on properties for further processing
- chemical and physical hazards that may affect milk
- procedures for milk storage, handling and preparation
- health and safety in the workplace procedures
- sanitation and hygiene procedures
- HACCP principles and critical limits in a HACCP program
- food safety standards and regulatory requirements associated with the preparation of milk for processing.

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
 - testing equipment
- 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 Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

