



Australian Government

FBPFST5010 Implement and review the preparation of milk for processing

Release: 2

FBPFST5010 Implement and review the preparation of milk for processing

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.

Application

This unit of competency describes the skills and knowledge required to implement and review the standards and procedures for receiving and preparing milk for product manufacture.

This unit applies to individuals who are responsible for maintaining product safety, quality and efficiency in the dairy processing sector, utilising knowledge of food science and processes to determine the required food safety, quality and performance of food production equipment.

No 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	1.1 Provide a safe working environment for milk receipt and testing

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
industry data	1.2 Apply receipt and testing procedures for milk 1.3 Record and store test data 1.4 Blend milk to requirements, based on test data 1.5 Store milk to meet industry standards
2. Implement procedures for separation and/or pasteurisation of received milk in preparation for further processing	2.1 Implement a sequence of activity to prepare the system for separation and/or pasteurisation 2.2 Implement the production schedule to ensure all resources and requirements are available and meet company requirements 2.3 Document data requirements and collection points for food safety, quality and production standards 2.4 Implement procedures to deal with non-conformance in relation to process and the final product 2.5 Set the production system to operating specifications before and during preparation and testing of received milk 2.6 Implement process control system for the preparation of milk for further processing
3. Diagnose, rectify and report problems arising from the preparation of milk for manufacture	3.1 Interpret product tests to ensure compliance with requirements 3.2 Implement a system to identify defects and abnormalities in delivered milk 3.3 Make adjustments to processes and equipment in response to analysed results 3.4 Record and report problems
4. Review production processes for preparing milk for further processing	4.1 Review the critical control points and critical limits for product safety 4.2 Undertake food tests to check product composition and compliance with further manufacturing requirements 4.3 Review operating procedures for food safety and quality 4.4 Review safe work systems for processing 4.5 Review environmental impacts and energy efficiencies for preparation of milk for processing

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 food safety guidelines and regulations - Interpret product quality and workplace procedures
Numeracy	Maintain and analyse data resulting from testing of products
Get the work done	Problem-solve issues as they arise

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5010 Implement and review the preparation of milk for processing Release 2	FBPFST5010 Implement and review the preparation of milk for processing Release 1	‘Homogenisation’ removed from element and performance criteria so that unit can be applied to artisan cheese making settings	Equivalent unit

Links

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

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

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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.

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