



Australian Government

Assessment Requirements for FBPFST5018 Implement and review the processing of chilled or frozen poultry products

Release: 1

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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 implemented and reviewed processing of two chilled or frozen poultry items, including:

- conducting risk assessments of physical hazards for chilled or frozen poultry products
- reviewing critical control points (CCPs) and critical limits in the manufacture of each product
- implementing a hazard analysis critical control point (HACCP) plan for the production of chilled or frozen poultry products
- monitoring production of chilled or frozen poultry products to ensure compliance with workplace and regulatory requirements
- monitoring processing equipment to ensure safe operation
- conducting sampling and testing processes
- proposing solutions to a range of production problems
- completing data collection and documentation required for quality control
- assessing production procedures against food safety and quality requirements
- identifying and addressing defects and non-compliances during production and of final products.

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:

- types of microorganisms that cause food poisoning and spoilage
- chemical, physical and microbiological food safety hazards
- the steps in the slaughter of poultry
- the range of chilled or frozen poultry cuts and products relevant to work role
- processes involved in manufacturing chilled or frozen poultry products

- risks and hazards to the safe and hygienic processing of poultry at each stage of the production process
- sampling and testing procedures to monitor physical, biochemical and microbiological changes to frozen or chilled product
- microbiological criteria in raw poultry products production and microbiological limits, particularly the following significant microbial pathogens: enterohaemorrhagic *Escherichia coli*, *Salmonella*, enterotoxin of *Staphylococcus aureus* and *Listeria monocytogenes*, *Campylobacter* sp
- the significance of *Salmonella* *sofia* compared to *Salmonella* *typhimurium* as food safety hazards
- the techniques involved in chilling and freezing poultry meat
- HACCP principles and ensuring product is fit for human consumption and meets regulatory and quality requirements
- the impact of critical limits in a CCP program for chilled or frozen poultry products
- procedures for raw materials storage, handling and preparation
- safe food handling procedures
- chilling and freezing procedures
- storage requirements for processed product
- the impact of the raw material on product quality and food safety
- packaging technologies and procedures
- sensory analysis techniques
- environmental impacts of the food processing operation
- health and safety hazards in the workplace and controls, and regulatory requirements relating to work processes.

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:
 - production process and related equipment, manufacturers' advice and operating procedures
 - methods and related software systems for collecting data, analysing data and compiling into a report
- 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>