



Australian Government

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

Release: 1

FBPFST5018 Implement and review the processing of chilled or frozen poultry 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 quality, safety and operational procedures used to manufacture chilled or frozen poultry product.

This unit applies to individuals who use knowledge of food science and processes to determine the required food safety, quality and performance of food production equipment.

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. Check the chilled or frozen poultry product preparation and processing areas and equipment	1.1 Identify procedures for pre-operational equipment checks in accordance with workplace policies and procedures and manufacturer's instructions 1.2 Monitor and check regulatory requirements, safe work practices and safety equipment

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Conduct or supervise pre-operational checks and procedures and report risks, contamination or variations
2. Monitor the production of chilled or frozen poultry products	2.1 Identify and implement product quality and safety procedures for the facility and for each stage of the production process from slaughter to product packaging 2.2 Monitor handling requirements for ingredients to prevent contamination 2.3 Monitor operation of processing equipment to ensure consistency with manufacturer's specifications and regulatory and workplace requirements 2.4 Monitor hygiene and sanitation of relevant processing area for conformance, and the cleaning regime for maintaining a hygienic and safe work area 2.5 Confirm the details of cuts to meet customer requirements 2.6 Monitor the production system and equipment for the preparation and manufacture of the products
3. Implement packaging and chilling of poultry product	3.1 Confirm the details of packaging to meet customer and regulatory requirements 3.2 Monitor chilling requirements to meet food safety standards from processing to retailing 3.3 Apply and monitor chilling processes for food preservation 3.4 Implement and monitor sampling and testing procedures for physical, biochemical and microbiological changes to frozen or chilled product
4. Diagnose, rectify and report problems arising from the preparation and manufacture of chilled poultry products	4.1 Implement sampling and testing to identify defects in the preparation and manufacture of the product 4.2 Identify and implement adjustments to processes and equipment in response to analysed results 4.3 Report problems to designated staff
5. Review production processes	5.1 Review the critical control points (CCPs) and critical limits for product safety 5.2 Review operating procedures for food safety and quality 5.3 Review safe work systems for product processing 5.4 Review environmental impacts and energy efficiencies for

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	processing of the products

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 specifications, quality and workplace procedures
Numeracy	- Maintain and analyse data resulting from testing of products - Determine calibration procedures and schedule for test equipment
Navigate the world of work	Monitor adherence to legal and regulatory standards and responsibilities for self and others
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
FBPFST5018 Implement and review the processing of chilled or frozen poultry products	FDFST4040A Identify & implement product safety and quality for chilled or frozen poultry product manufacturing	Updated to meet Standards for Training Packages. Minor changes to Performance Criteria to clarify intent. Unit code updated to reflect AQF level.	Equivalent unit

Code and title current version	Code and title previous version	Comments	Equivalence status
		Updated unit title.	

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

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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 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.

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