



Australian Government

Assessment Requirements for FBPFST5019 Implement and review the processing of cooked 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 the processing of at least two different cooked products, including:

- applying and monitoring procedures to ensure each product is fit for human consumption and meets regulatory, food safety and quality requirements
- overseeing the implementation of the critical control point (CCP) plan for the production of cooked poultry products
- carrying out product sampling and testing according to the hazard analysis critical control point (HACCP) plan and operational procedures
- taking action to improve own work practice as a result of self-evaluation, feedback from others, or changed work practices, regulations or technology
- using technology to access information, prepare reports, and to access and prepare relevant data
- assessing production procedures against food safety and quality requirements
- identifying and addressing defects 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:

- steps in the cooking of poultry
- the range of types of chilled cooked poultry products and their processing stages
- types of microorganisms and bacteria causing food poisoning
- food poisoning and food spoilage (shelf-life) effects of bacterial contamination
- sources of bacterial contamination for both ready-to-heat and ready-to-eat chicken products
- microbial hazards for 'par cooked' further processed poultry products
- growth characteristics and requirements of relevant bacteria species

- microbiological criteria in cooked poultry products production and microbiological limits, particularly the following significant microbial pathogens: enterohaemorrhagic Escherichia coli, Salmonella, enterotoxin of Staphylococcus aureus and Listeria monocytogenes
- chemical hazards that may affect cooked poultry products
- effects or impact of physical hazards on cooked poultry products
- procedures for raw materials storage, handling and preparation
- safe food handling procedures
- the impact of the raw material on product quality and food safety
- physical food safety hazards
- sanitation and hygiene procedures
- HACCP principles and critical limits in a HACCP program for cooked poultry products
- identification of CCPs and critical limits
- water and energy use and recycling in processing
- packaging technologies and procedures
- sensory analysis techniques
- food sampling and testing techniques
- storage requirements for processed product
- regulatory requirements associated with the production of cooked poultry products
- environmental impacts of the food processing operation
- health and safety hazards in the workplace, and controls 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:
 - laboratory facilities or reports to assess food microbiology and chemistry.

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>