



Australian Government

FBPFST5019 Implement and review the processing of cooked poultry products

Release: 1

FBPFST5019 Implement and review the processing of cooked 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 cooked poultry products.

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 cooked 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 in product quality 1.4 Record physical hazards that may affect products 1.5 Implement methods to reduce risks
2. Monitor the preparation of ingredients, and processing equipment and areas	2.1 Source ingredients by type, quality and safety criteria according to product specifications 2.2 Source types of chicken meat, by-product, stock, additive, binder and spices according to the formulation specifications and regulatory requirements 2.3 Monitor handling of ingredients to prevent contamination and ensure conformance to quality and safety standards 2.4 Monitor hygiene and sanitation of relevant processing area for compliance, and the cleaning regime for maintaining a hygienic and safe work area 2.5 Monitor the production system and operation of equipment for the preparation and manufacture of cooked poultry products
3. Monitor the production of cooked poultry and further processed products	3.1 Monitor time, temperature and humidity requirements for cooking and packaging 3.2 Monitor consistency, appearance, texture and other requirements for the product 3.3 Monitor production to meet product, processing, storage and regulatory requirements 3.4 Implement and monitor product sampling, testing and sensory analysis regime for compliance 3.5 Implement procedures for rejection, reprocessing and recall of products that do not meet specifications or hygiene and sanitation requirements, and review against regulatory requirements and industry guidelines 3.6 Monitor hygiene and sanitation of relevant processing area for compliance
4. Overview the implementation of the HACCP plan for the production of cooked poultry products	4.1 Implement critical control points (CCPs) and critical limits for prevention and control of bacterial contamination 4.2 Implement monitoring processes for critical limits for CCPs 4.3 Carry out validation requirements for critical limits of hazard

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	analysis and critical control point (HACCP) programs 4.4 Implement documented procedures for corrective actions when critical limits at a CCP are compromised, to ensure that affected product is suitably handled 4.5 Maintain documents and records required for the system
5. Review production processes	5.1 Conduct product sampling and testing and sensory analysis, and analyse results 5.2 Review and revise product formulations and operating procedures to improve practice and quality of product 5.3 Review and revise safe work systems 5.4 Review and revise environmental impacts and energy efficiencies

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
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Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5019 Implement and review the processing of cooked poultry products	FDFST4041A Identify and implement product safety and quality for cooked 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 Updated unit title	Equivalent unit

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 FBPFST5019 Implement and review the processing of cooked 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 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.

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