



Australian Government

FBPFST5020 Implement and review the processing of egg based products

Release: 1

FBPFST5020 Implement and review the processing of egg based 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 safety and quality procedures for processing egg based 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. Monitor the preparation of ingredients, and the processing equipment and areas	1.1 Identify ingredients by type, quality and safety according to product specifications 1.2 Source and prepare ingredients according to the formulation specifications and regulatory requirements 1.3 Monitor handling of ingredients to prevent food safety hazards and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	ensure product quality and safety 1.4 Identify relevant processing equipment and check operating procedures for consistency with manufacturer's specifications and regulatory and workplace requirements 1.5 Conduct or supervise pre-operational checks and procedures and report risks, contamination or variations 1.6 Identify a cleaning regime and monitor processing area for maintaining a hygienic and safe work area
2. Monitor the production of egg based food products to meet quality standards	2.1 Identify critical factors in the preparation and production of egg based food products 2.2 Establish resource requirements for the preparation and production of the products 2.3 Implement a production schedule to ensure all resources and requirements are available and meet workplace requirements 2.4 Set and verify the production system to meet the required operating specifications before and during production 2.5 Monitor the production system, including cooking or steaming, to meet regulatory and production requirements 2.6 Carry out pasteurisation of egg product to comply with Food Standards Code 2.7 Implement chilling or freezing technologies to set and store product
3. Diagnose, rectify and report problems arising from the preparation and production of egg based food products	3.1 Confirm procedures and systems to identify potential problems and defects in the preparation and production of the products 3.2 Apply adjustments to the processes and equipment in response to identified defects 3.3 Report problems to designated person
4. Review production processes	4.1 Review the critical control points (CCPs) and critical limits for product safety 4.2 Conduct and analyse sensory analysis of the products 4.3 Undertake food tests to determine if food quality and safety critical limits are complied with 4.4 Review operating procedures for the safety and quality of products 4.5 Review safe work systems

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	4.6 Review environmental impacts and energy efficiencies 4.7 Report problems to designated staff

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
FBPFST5020 Implement and review the processing of egg based products	FDFST4042A Identify and implement product safety and quality for egg based product manufacturing	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to	Equivalent unit

		reflect AQF level	
		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 FBPFST5020 Implement and review the processing of egg based 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 egg based products, including:

- testing an avian egg for quality and shelf life
- selecting and handling ingredients according to food safety requirements
- recognising common spoilage organisms associated with avian eggs
- reviewing critical control points (CCPs) and critical limits for each product
- carrying out tests for product safety and quality
- diagnosing, rectifying and reporting problems arising from the preparation and production of egg based food products
- monitoring processing equipment to ensure safe operation
- completing data collection and documentation required for quality control
- assessing production procedures against food safety and quality requirements.

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:

- processes used in the preparation and production of egg based food products
- relationship between the processes used in the processing of egg based food products
- operation of equipment and accessories used in the preparation and manufacturing processes of egg based food products
- recognition of spoilage organisms in eggs
- principles of handling and storing eggs
- anatomy and physiology of an avian egg
- pasteurisation processes
- production systems for the preparation and production of egg based food products

- manufacturing processes in regard to frozen and dried egg products
- formulation of egg based food products
- role of major ingredients found in egg based food products
- stages of production, CCPs and critical limits
- quality and continuous improvement processes
- sensory analysis techniques
- food sampling and testing techniques
- regulatory requirements associated with the manufacturing of egg based 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 food production 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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