



Australian Government

FBPFST5021 Implement and review the processing of fruit, vegetables, nuts, herbs and spices

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.

Application

This unit of competency describes the skills and knowledge required to implement and review the quality and safe processing of fruit, vegetables, nuts, herbs and spices.

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. They are responsible for maintaining product safety, quality and efficiency in food production.

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. Review preparation of fruit, vegetables, nuts, herbs and spices for processing	1.1 Identify processes for preparing fruit, vegetables, nuts, herbs and spices 1.2 Identify the steps involved in the processing of a range of fruit, vegetables, nuts, herbs and spices

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 Document preparation processes
2. Monitor processing of fruit, vegetables, nuts, herbs and spices product samples for testing	2.1 Identify the processing techniques to produce required range of product samples 2.2 Evaluate permissible additives and preservatives in the production process for suitability 2.3 Process product and monitor stages for compliance 2.4 Confirm that products are produced in a safe working environment using appropriate hygiene and sanitation techniques
3. Investigate the packaging alternatives for fruit, vegetables, nuts, herbs and spices products	3.1 Identify packaging requirements for products and evaluate for suitability and compliance with regulatory requirements 3.2 Monitor the packaging and storage processes of the products 3.3 Make adjustments to packaging and storage procedures and design where required
4. Assess the quality and shelf life of fruit, vegetables, nuts, herbs and spices products	4.1 Use testing techniques to assess the safety and organoleptic qualities of the products 4.2 Identify and assess common hazards at critical control points (CCPs) for the production of products 4.3 Comply with critical limits for all steps of processing including shelf life and storage
5. Review production processes	5.1 Review the CCPs and critical limits for product safety 5.2 Review operating procedures for food safety and quality 5.3 Review the production plan

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 quality and workplace procedures

Skill	Description
Numeracy	- Maintain and analyse data resulting from product testing - 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
Get the work done	- Monitor outcomes of decisions and identify key product quality system concepts and principles that may be adaptable to future situations - Use digital tools to monitor processes and access and organise complex data

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5021 Implement and review the processing of fruit, vegetables, nuts, herbs and spices	FDFST4050A Identify and implement product safety and quality for processing of fruit, vegetables & other produce	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 FBPFST5021 Implement and review the processing of fruit, vegetables, nuts, herbs and spices

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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 quality and safe processing of at least two different fruit, vegetable, nut, herb or spice products, including:

- overseeing commercial processing techniques for each product
- reviewing the processing of each product to assess the food safety and quality.

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:

- the physiology of fruits, vegetables, nuts, herbs and spices
- the range of available fruits, vegetables, nuts, herbs and spices used in the food industry
- the physiological changes that can occur to fruit, vegetables, nuts, herbs and spices during harvest, processing, transport and storage
- additives and preservatives used in the production process
- the various methods of storage that assist to prolong the shelf-life of fruits, vegetables, herbs and spices
- methods of cleaning and storage of fruit, vegetable, nut, herb and spice products for sale as fresh produce or for further processing
- manufacturing processes for pickled, canned, dried, and concentrated fruit, frozen and canned vegetables, herb and spice products
- processes and inputs for jam and sauce production
- testing procedures for raw materials through to manufactured product
- stages of production, critical control points (CCPs) and critical limits
- packaging procedures for fruit, nuts, vegetables, herbs and spices
- quality and continuous improvement processes for food processing
- regulatory requirements associated with processing fruit, vegetables, nuts, herbs and spices

- 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 processing workplace
- resources, equipment and materials:
 - production process and related equipment, manufacturers' advice and operating procedures
- 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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