



Australian Government

Assessment Requirements for FBPFST5023 Implement and review the production of milk fat 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 effectively implemented and reviewed standards in the production of at least two milk fat products, including:

- documenting the steps in production for each product
- establishing critical control points (CCPs) and critical limits for each step in production
- determining a production schedule for each product
- conducting sensory evaluation and product testing
- overviewing the implementation of the CCP plan
- conducting product sampling and testing according to the CCP plan and operational procedures
- identifying and addressing non-compliances
- providing relevant information to work colleagues to facilitate understanding of, and compliance with, the Australian Standards and associated regulations.

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 impact of processing on milk
- compositional requirements for a range of milk fat products
- manufacturing processes, including materials and equipment, involved in producing cream, butter, condensed milk, milk powder and milk with amendments or additives
- purpose of each process, and relationship between the processes, used in the preparation and manufacture of milk fat products
- principles of operation of equipment and accessories used in the preparation and manufacture of milk fat products
- output of each of the processes used in the preparation and manufacture of milk fat products

- critical factors in the preparation and manufacture of milk fat products
- potential product defects and their causes, which may arise in the preparation and manufacture of milk fat products
- the hazards associated with raw milk
- the various spoilage organisms associated with milk
- food safety standards that apply to milk and milk products
- chemical and physical hazards that may affect milk.

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
- 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.

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>