



Australian Government

FBPFST5023 Implement and review the production of milk fat products

Release: 1

FBPFST5023 Implement and review the production of milk fat 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 standards and procedures for the manufacture of milk fat products, to ensure quality and safety standards are met.

This unit applies to individuals who use knowledge of food science and processes and are responsible for maintaining product safety, quality and efficiency in the dairy processing sector.

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. Manufacture milk fat products	1.1 Interpret the specifications for the end product 1.2 Document data requirements and collection points for food safety, quality and production standards from procedures 1.3 Apply or develop procedures to deal with non-conformance in

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	relation to process and the final product 1.4 Ensure a safe working environment for the manufacture of product samples 1.5 Communicate safety and quality requirements to team 1.6 Manufacture a range of sample milk fat products
2. Monitor the manufacture of milk fat products to meet quality standards	2.1 Select appropriate production system and determine the sequence of activity to prepare the system for operation 2.2 Establish resource requirements for the preparation and manufacture of milk fat products 2.3 Implement or develop a production schedule to ensure all resources and requirements are available and meet company requirements 2.4 Set production system to operating specifications before and during production 2.5 Implement and monitor process controls for the preparation and manufacture of the products
3. Diagnose, rectify and report problems arising from the preparation and manufacture of manufactured milk products	3.1 Conduct sensory analysis and product testing to identify defects 3.2 Apply systems to identify defects in the preparation and manufacture of the products 3.3 Implement adjustments to processes and equipment in response to analysed results 3.4 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 Review operating procedures to ensure safe work, food safety and quality 4.3 Review environmental impacts and associated costs of production 4.4 Update production processes where necessary

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
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	• Take responsibility for high-impact decisions in product quality systems • Monitor outcomes of decisions and identify key product quality system concepts and principles that may be adaptable to future situations

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5023 Implement and review the production of milk fat products	FDFST5023A Implement and review the production of milk fat products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	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 FBPFST5023 Implement and review the production of milk fat 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 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.

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