



Australian Government

**Assessment Requirements for FBPFST5024
Implement and review the production of
fermented dairy products and dairy
desserts**

Assessment Requirements for FBPFSST5024 Implement and review the production of fermented dairy products and dairy desserts

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 the manufacture of at least two fermented dairy products or dairy desserts, including:

- selecting the formulation for each product
- implementing the production schedule and ensuring all resources and requirements are available and meet workplace requirements
- setting the production system to operating specifications before and during production
- identifying potential product defects and their causes
- implementing adjustments to process, or equipment, in response to system review
- carrying out product sampling and testing according to the critical control point (CCP)-based plan and operational procedures
- providing relevant information to work colleagues to facilitate understanding of, and compliance with, food safety 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:

- types of fermented dairy products and dairy desserts
- statutory compositional requirements for the different types of fermented dairy and dairy desserts
- the role of major ingredients in fermented dairy milk products and dairy desserts
- processes used in the preparation and manufacture of fermented dairy products and dairy desserts
- sequence of processes used in the preparation and manufacture of fermented dairy products and dairy desserts

- the output of each of the processes used in the preparation and manufacture of fermented dairy products and dairy desserts
- the production systems used for the preparation and manufacture of each fermented dairy and dairy dessert product, and the preferred sequence of activity to prepare the system for operation
- the critical factors in the preparation and manufacture of fermented dairy products and dairy desserts
- the resource requirements for the preparation and manufacture of fermented dairy products
- principles of operation of equipment and accessories used in the preparation and manufacture of fermented dairy products and dairy desserts
- potential product defects and their causes, which may arise in the preparation and manufacture of fermented dairy products and dairy desserts
- the fermentation process as applied to dairy products
- formulation of fermented dairy products
- testing procedures for raw materials through to manufactured product
- sensory analysis techniques for fermented dairy products and dairy desserts
- chemical and physical hazards that may affect milk-based products
- sanitation and hygiene procedures
- CCP principles and critical limits in a CCP program
- regulatory requirements associated with fermented dairy products and dairy desserts.

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
- relationships:
 - team members.

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>