



Australian Government

FBPFST5024 Implement and review the production of fermented dairy products and dairy desserts

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, monitor and review the standards and procedures for manufacture of fermented dairy products and dairy desserts.

This unit applies to individuals who are responsible for maintaining product safety, quality and efficiency in the dairy processing sector and who exercise autonomy in undertaking complex work related to product design, quality assurance and production management.

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 production of fermented dairy products and dairy desserts to meet quality	1.1 Select appropriate production system and implement preparation for operation 1.2 Establish ingredients and resource requirements for the preparation and manufacture of the products

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
standards	1.3 Implement a production schedule, ensuring all resources and requirements are available and meet company requirements 1.4 Interpret data requirements for food safety, quality and production standards 1.5 Establish data collection points consistent with equipment capabilities and data requirements 1.6 Communicate production and quality requirements to team 1.7 Implement procedures to deal with non-conformance in relation to process and the final product 1.8 Set production system to operating specifications before and during production 1.9 Monitor process controls for the manufacture of the products
2. Diagnose, rectify and report problems arising from the preparation and manufacture of fermented milk products and dairy desserts	2.1 Determine sensory evaluation and product testing protocols used to identify defects and non-compliant product 2.2 Implement a system to identify defects in the preparation and manufacture of the products 2.3 Implement a sampling plan to produce samples for analysis 2.4 Conduct sensory analysis of products 2.5 Implement adjustments to processes and equipment in response to test results 2.6 Report problems to designated person
3. Review production processes for fermented milk products and dairy desserts	3.1 Review the critical control points (CCPs) and critical limits for product safety 3.2 Review operating procedures for food safety and quality 3.3 Review safe work systems for processing of products 3.4 Review the environmental impacts and energy efficiencies for processing the product

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
Oral communication	• Use industry standard terminology
Numeracy	• Maintain and analyse data resulting from testing of products • Determine calibration procedures and schedule for test equipment
Get the work done	• Address problems as they arise • Use technology to access and analyse information, prepare reports, and to access and prepare relevant data

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5024 Implement and review the production of fermented dairy products and dairy desserts	FDFST5024A Implement and review the production of fermented dairy products and dairy desserts	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 FBPFST5024 Implement and review the production of fermented dairy products and dairy desserts

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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 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.

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