



Australian Government

FBPFST5025 Implement and review the production of concentrated and dried dairy products

Release: 1

FBPFST5025 Implement and review the production of concentrated and dried dairy 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 monitor and review production standards and procedures for manufacture of concentrated and dried dairy products. The individual is required to use knowledge of food science and processes to determine the required food safety, quality and performance required from food production equipment.

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. Prepare for the manufacture of concentrated and dried	1.1 Identify the statutory compositional requirements for the different types of concentrated and dried milk and related 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>
milk and related products	1.2 Select the required formulation of concentrated and dried milk and related products 1.3 Select the appropriate production system and the sequence of activity to prepare the system for operation 1.4 Prepare equipment and access safe operating procedures for its operation 1.5 Communicate production, quality and safety requirements to team
2. Monitor the manufacture of concentrated and dried milk and related products to ensure quality standards are met	2.1 Implement a production schedule, ensuring all resources and requirements are available and meet company requirements 2.2 Set the production system to operating specifications before and during production 2.3 Interpret data requirements for food safety, quality and production standards 2.4 Establish data collection points consistent with equipment capabilities and data requirements 2.5 Apply or develop procedures to deal with non-conformance in relation to process and the final product 2.6 Implement and monitor concentration and drying procedures 2.7 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 concentrated and dried milk and related products	3.1 Establish sensory evaluation and product testing protocols to identify defects 3.2 Implement a system to identify defects in the preparation and manufacture of the products 3.3 Implement a sampling plan for concentrated and dried dairy products 3.4 Conduct sensory analysis and analyse results 3.5 Identify and apply adjustments to processes and equipment in response to analysed results 3.6 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 for food safety and quality

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	4.3 Review safe work systems for processing of products 4.4 Review the environmental impacts and energy efficiencies for processing the products

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 testing of products - 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 - Use technology to access information, prepare reports, and to access and prepare relevant data
Interact with others	- Clarify the purpose and possible actions to be taken as a result of work-related communications - Use industry standard terminology

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5025 Implement and review the production of concentrated and dried dairy products	FDFST5025A Implement and review the production of concentrated and dried dairy 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 FBPFST5025 Implement and review the production of concentrated and dried dairy 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 implemented and reviewed the manufacture of at least one concentrated and dried dairy product, including:

- selecting the formulation for the product
- implementing the production process, ensuring all resources and requirements are available and meet workplace requirements
- setting up the processing system to operating specifications before and during production
- identifying potential product defects and non-conformances and their causes, which may arise in the preparation and manufacture of the concentrated and dried dairy product
- diagnosing and addressing faults and non-compliances
- making adjustments to process/equipment in response to non-conformances
- 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, 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:

- different types and formulation of concentrated and/or dried milk and related products
- production systems used for the preparation and manufacture of concentrated and/or dried milk and related products
- the output of each of the processes used in the preparation and manufacture of concentrated and/or dried milk and related products
- the major ingredients found in concentrated and/or dried milk and related products

- preparation and manufacture of concentrated and/or dried milk and related products, including mix standardisation/calculation, mixing/blending, homogenisation, heat treatment, packaging, and storage and distribution
- the production system for the preparation and manufacture of concentrated and/or dried milk and related products, including production instruction, quality assurance requirements and specifications, production specification and standards, production equipment, production procedures, cleaning procedures and materials and raw materials
- critical factors in the preparation and manufacture of concentrated and/or dried milk and related products
- potential product defects and their causes, which may arise in the preparation and manufacture of concentrated and/or dried milk and related dairy products
- specific domestic and export market specifications for concentrated and/or dried milk and related products
- sensory analysis techniques
- chemical and physical hazards that may affect milk-based products
- sampling and testing techniques and how to interpret results
- procedures for milk product storage, handling and preparation
- sanitation and hygiene procedures
- identification of CCPs and critical limits
- regulatory requirements associated with concentrated and dried dairy products.

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 dairy 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
- 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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