



Australian Government

Assessment Requirements for FBPFST5026 Implement and review the production of ice creams and frozen dairy 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 implemented and reviewed the production of at least one ice cream or frozen dairy product, including:

- incorporating confectionery, flavourings or fruits
- identifying and diagnosing defects in the preparation and manufacture of ice creams or frozen dairy desserts
- implementing adjustments to process/equipment in response to review
- carrying out product sampling and testing according to the critical control point (CCP)-based plan and operational procedures.

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 ice creams and frozen dairy products
- the role of the major ingredients found in ice creams and frozen dairy products
- the production system for the preparation and manufacture of ice creams and frozen dairy products, including production instruction, quality assurance requirements and specifications, production specification and standards, production equipment, production procedures, cleaning procedures and materials and raw materials
- the output of each of the processes used in the preparation and manufacture of ice creams and frozen dairy products
- the principles of operation of equipment and accessories used in the preparation and manufacture of ice creams and frozen dairy products
- different types and formulation of ice creams and frozen dairy products
- critical factors in the preparation and manufacture of ice creams and frozen dairy products
- identification of defects during production and of final products
- quality and continuous improvement processes

- sensory analysis techniques
- chemical, physical and microbiological hazards that may affect ice creams and frozen dairy products
- storage, handling and preparation procedures for ice creams and frozen dairy products
- CCP principles and critical limits in a CCP program
- regulatory requirements associated with ice creams and frozen 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.

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>