



Australian Government

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.

Application

This unit of competency describes the skills and knowledge required to monitor and review production standards and procedures for ice creams and frozen dairy products. The individual is required to use knowledge of food science and processes to determine the required food safety, quality and performance of 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 ice creams and frozen dairy	1.1 Identify the statutory compositional requirements for ice creams and frozen dairy products 1.2 Select the required formulation of ice creams and frozen dairy

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
products	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
2. Monitor the preparation and manufacture of ice creams and frozen dairy products to ensure quality standards are met	2.1 Establish resource requirements for the preparation and production of ice creams and frozen dairy products that include confectionery, flavourings and fruits 2.2 Implement a production schedule to ensure all resources and requirements are available and meet company requirements 2.3 Set the production system to operating specifications before and during production 2.4 Test chilling and refrigeration procedures 2.5 Determine data requirements for food safety, quality and production standards 2.6 Establish data collection points consistent with equipment capabilities and data requirements 2.7 Implement procedures to deal with non-conformance in relation to process and the final product 2.8 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 ice creams and frozen dairy products	3.1 Implement a sampling plan for ice creams and frozen dairy products 3.2 Conduct sensory analysis to check quality of product 3.3 Identify product defects and their causes in the preparation and manufacture of ice creams and frozen dairy products 3.4 Identify and implement adjustments to process and equipment in response to analysed results 3.5 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 4.3 Review safe work systems for processing of products 4.4 Review the environmental impacts and energy efficiencies for

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	processing

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 terminology
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
Get the work done	- Problem-solve issues as they arise - Use technology to access 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
FBPFST5026 Implement and review the production of ice creams and frozen dairy products	FDFST5026A Implement and review the production of ice creams and frozen 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 FBPFST5026 Implement and review the production of ice creams and frozen 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 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.

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