



Australian Government

Assessment Requirements for FBPFST5028 Implement and review the manufacturing and processing of edible fats and oils

Release: 1

Assessment Requirements for FBPFSST5028 Implement and review the manufacturing and processing of edible fats and oils

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 manufacturing and processing of at least one edible fat or oil product, including:

- reviewing the various methods of storage that assist to prolong the shelf life of fats and oils
- using processing techniques, utilising commercial materials and equipment
- carrying out product testing
- monitoring compliance of processing procedures with food safety and quality requirements
- diagnosing, rectifying and/or reporting problems and non-compliances arising from the preparation and production of animal- and plant-based fats and oils
- interpreting critical control points (CCPs) and critical limits.

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:

- widely available animal- and plant-based fats and oils and seasonal availability
- the physiological and chemical changes that can occur in fats and oils during harvest, transport and further processing
- various methods of storage that assist in prolonging the shelf life of animal- and plant-based fats and oils
- processing techniques and technologies used to produce animal- and plant-based fats and oils
- testing techniques used to identify quality and safety parameters of edible fats and oils
- packaging requirements for edible fats and oils
- sensory analysis parameters for edible fats and oils
- common spoilage reactions associated with fats and oils

- manufacturing processes for a range of fats and oils
- the physiology and chemistry of edible fats and oils
- methods of storage for edible fats and oils
- regulatory, quality and safety requirements relating to the production of fats and oils
- CCPs and critical limits at each stage of the production process
- environmental impacts of the processing operation
- health and safety hazards in the workplace and controls relating to work processes.

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 food production 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>