



Australian Government

FBPFST5030 Implement and review manufacturing of cereal products

Release: 1

FBPFST5030 Implement and review manufacturing of cereal 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 implement and review the manufacture of cereal products. The individual is required to use knowledge of food science and processes to assess product safety and quality and the efficiency of cereal production processes.

This unit applies to individuals who are responsible for maintaining product safety, quality and efficiency in cereal production.

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. Carry out preparation and pre-treatments for cereal-based products processing	1.1 Identify and document processes for preparing the products 1.2 Select ingredients and prepare for processing 1.3 Select and prepare required materials and equipment

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Produce a range of cereal-based product samples	2.1 Select appropriate additives and preservatives used in the production of product samples 2.2 Identify data requirements for food safety, quality and production standards 2.3 Establish data collection points consistent with equipment capabilities and data requirements 2.4 Adjust procedures to deal with non-conformance in relation to processes and the final product 2.5 Implement appropriate processing techniques and technologies
3. Review packaging and procedures for cereal-based products	3.1 Identify suitable packaging requirements for cereal-based products consistent with regulatory, client and workplace requirements 3.2 Carry out or supervise test packaging of products and check for safety and conformance to customer and workplace requirements 3.3 Apply adjustments to packaging procedures and design
4. Assess the quality and safety and shelf life of a range of cereal-based products	4.1 Carry out testing techniques to assess the quality and safety of the products 4.2 Carry out a range of testing techniques to determine the shelf life of the products 4.3 Identify and assess all common hazards at critical control points (CCPs) for the production of products
5. Review production processes	5.1 Review the CCPs and critical limits for product safety 5.2 Review operating procedures for food safety and quality 5.3 Review the production plan for processing of food products 5.4 Review the environmental impacts and associated costs for processing of food 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
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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 schedules 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	- Monitor outcomes of decisions and identify key product quality system concepts and principles that may be adaptable to future situations - Use digital tools to monitor processes and access and organise complex data

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST5030 Implement and review manufacturing of cereal products	FDFST4054A Identify and implement product safety for manufacturing of cereal products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Updated unit title Unit code updated to reflect AQF level	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 FBPFST5030 Implement and review manufacturing of cereal 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 effectively implemented and reviewed the manufacturing of at least two different cereal products, including:

- checking selected ingredients and preparing equipment for processing
- applying production processes to prepare and manufacture cereal products
- conducting sensory evaluation and product testing
- reviewing production processes, critical control point (CCP)-based food safety plans and product quality
- determining data requirements for monitoring product safety and quality
- monitoring compliance of processing procedures with food safety and quality requirements
- interpreting CCPs and critical limits
- diagnosing, rectifying and/or reporting problems arising from the preparation and production of cereal products.

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:

- the different varieties of cereal grains
- the processing techniques and technologies used to produce various cereal products
- the major constituents of a cereal grain
- additives and preservatives used in cereal production
- the use of each constituent of a cereal grain
- the milling process generally used to produce flour
- gluten and its role in a range of wheat-flour-based products
- bread, biscuit, cake and pastry production techniques
- the manufacturing processes used to produce pasta and noodle products

- the manufacturing processes used to produce breakfast cereal products
- regulatory requirements associated with processing cereal products, including food safety standards
- 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 manufacturing 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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