



**Australian Government**

# **Assessment Requirements for FBPFST6001 Develop, manage and maintain quality systems for food processing**

**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 developed, managed and maintained quality systems for food processing on at least one occasion, including:

- developing and documenting quality system procedures in compliance with enterprise and legislative requirements
- implementing the quality system in a typical food production process, including establishing responsibilities, training requirements and reporting arrangements
- collecting and analysing process control data and other data, and recommending quality system improvements
- developing procedures to deal with non-conformance in relation to quality system requirements.

## 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 key concepts, philosophies and tools of quality management
- the management and organisational structure and its impact on quality systems
- the role audits play in a quality system
- documentation requirements of the quality system and their roles in the functioning of the system, including the requirement for effective and secure quality recordkeeping systems
- organisational goals and directions and their implications for the quality system
- the legal requirements for the establishment and maintenance of the quality system, including responsibilities for reporting breaches to authorities and implementing audit findings
- existence of International Organization for Standardization (ISO) 22000:2005 Food safety management systems, ISO 22003:2013 Food safety management systems, and ISO 103393:2013 Consumer product recall

- the principles and functions of hazard analysis and control, validation (including auditing) and verification of quality systems
- quality and performance standards relevant to a food production operation.

## 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 workplace
- resources, equipment and materials:
  - production process and related equipment, manufacturers' advice and operating procedures
  - a food processing enterprise with documentation to support the implementation of a quality system
  - methods and related software systems for collecting data and calculating yields, efficiencies and material variances appropriate to production environment
- 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>