



Australian Government

FBPFSY2001 Implement the food safety program and procedures

Release: 1

FBPFSY2001 Implement the food safety program and procedures

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 maintain personal hygiene and conduct work tasks where work involves operation of production and packaging equipment and processes.

This unit applies to individuals who participate and comply with safety programs in the food processing sector. It does not apply to the pharmaceutical industry.

Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

Pre-requisite Unit

Nil

Unit Sector

Food safety (FSY)

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. Implement the food safety program | 1.1 Identify food handling requirements 1.2 Carry out food handling and control food safety hazards according to the food safety program 1.3 Report any incident where food safety control requirements are not met and take corrective action as directed 1.4 Record food safety information to meet requirements of the food |

| Elements | Performance Criteria |
|---|---|
| <i>Elements describe the essential outcomes.</i> | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i> |
| | safety program 1.5 Maintain the workplace in a clean and tidy order to meet workplace standards 1.6 Conduct work to comply with workplace environmental guidelines |
| 2. Participate in maintaining and improving food safety | 2.1 Monitor work area, materials, equipment and product to ensure compliance with food safety requirements 2.2 Identify and report processes, practices or conditions that could result in a food safety breach, and take corrective action as directed 2.3 Raise food safety issues with supervisor |
| 3. Comply with personal hygiene standards | 3.1 Ensure personal hygiene meets the requirements of the food safety program 3.2 Report health conditions and illness as required by the food safety program 3.3 Wear appropriate clothing and footwear for the food handling task 3.4 Move around the workplace in compliance with the food safety program |

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 | <ul style="list-style-type: none"> Interpret information relating to food safety and environmental guidelines |
| Numeracy | <ul style="list-style-type: none"> Monitor and interpret food safety information and data |
| Navigate the world of work | <ul style="list-style-type: none"> Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment |

Unit Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
|--|--|---|--------------------|
| FBPFSY2001 Implement the food safety program and procedures | FDFFS2001A Implement the food safety program and procedures | Updated to meet Standards for Training Packages | Equivalent unit |

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>