



Australian Government

Assessment Requirements for FBPFSY2003

Maintain food safety when loading, unloading and transporting food

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has maintained food safety when loading, unloading and transporting food for at least one delivery of temperature-sensitive ingredient or product, including:

- applying safe work practices
- completing records accurately.

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:

- health and safety hazards and controls, including the purpose and limitations of protective clothing and equipment
- food safety critical control points (CCPs) in the loading/unloading and transportation of food materials and product, and related methods of control
- characteristics of food transported and related transport environment requirements
- key requirements of the Food Standards Code in relation to product transported
- microbiological, physical, chemical and allergenic hazards that can occur when loading, transporting and unloading food, appropriate to nature and method of food transported, including the types of hazards likely to occur, the conditions under which they occur, and possible consequences
- methods and procedures used to control food safety hazards (this depends on the type of controls and equipment used), including the purpose and operation of equipment procedures in place to maintain food safety, and workplace records, such as temperature control charts and cleaning and sanitisation records
- procedures used to confirm that transportation and related food safety equipment is operational and appropriate for use, such as equipment capacity to maintain a given temperature environment appropriate to the food product

- cleaning and sanitisation requirements for maintaining food safety when loading, unloading and transporting food
- potential for cross-contamination resulting from location in proximity to other food or non-food items that are transported, where contamination by osmosis is a possibility.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - workplace information, including temperature charts and cleaning records
 - personal protective clothing and equipment
 - food storage vehicles, containers and receptacles
 - food ingredient and/or product to be loaded/unloaded and transported
- specifications:
 - work procedures relevant to loading/unloading and transportation, including advice on required temperature parameters to be maintained
 - food safety requirements
 - loading/unloading and transport advice/schedules
 - documentation and recording requirements and procedures.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>