



Australian Government

Assessment Requirements for FBPFSY3004 Participate in traceability activities

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 participated in a team to identify the traceability of at least one processed food or beverage product, including at least two of the following:

- raw materials
- additives
- processing
- packaging.

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:

- purpose of traceability
- traceability requirements for food businesses identified in the Food Standards Code, particularly Standard 3.2.2 and any standards relevant to the items produced at the organisation
- workplace requirements to ensure that food does not become unsafe or unsuitable, including for those with food allergies
- the requirement to be able to track food products one step forward and one step back at any point in the supply chain
- the concept of mass balance and the requirement to account for all quantities of raw materials, waste, work in progress and finished product
- traceability framework or system used within the organisation, and the requirement for food businesses to be able to recall unsafe food through readily accessible records that include:
 - reason for a recall
 - production records

- mass balance records
- what products are manufactured or supplied
- volume or quantity of products manufactured or supplied
- batch or lot identification (or other markings)
- where products are distributed
- any other relevant production records.

Assessment Conditions

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

- physical conditions:
 - a food or beverage processing, production or retail workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - food or beverage products
- specifications:
 - food and ingredient labels or specifications
 - food/ingredient packaging
 - workplace production records
 - guidelines for traceability
- relationships:
 - team members
 - supervisor.

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>