



Australian Government

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.

Application

This unit of competency describes the skills and knowledge required to participate in traceability and product recall activities to track food through all stages of production, processing and distribution. Participation in these activities allows for the withdrawal or recall of products that have been identified as unsafe or unsuitable, which includes cross-contact with food allergens and erroneous addition of food allergens.

The unit applies to individuals who work in operational roles in food and/or beverage processing.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

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. Prepare for traceability or recall activity	1.1 Receive work instructions for traceability activity, including the reason for the activity, and clarify where required 1.2 Identify the product to be tracked

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Identify system used to document traceability of products 1.4 Identify the label, specification and/or unique identifier for the product 1.5 Confirm own role and responsibilities in team activity
2. Work with others to track product details	2.1 Track product through storage, distribution and packaging records 2.2 Track processing of product through batch records and processing records, including any rework or overrun ingredients used 2.3 Track product ingredients through raw material and ingredient storage records, records of receipt of raw materials and ingredients, and ingredient specifications 2.4 Present details of product traceability to team and/or supervisor
3. Work with team to identify flaws and improvements	3.1 Identify any mislabelling or processing details that are not represented on the product label or specification 3.2 Make recommendations according to workplace procedures to rectify product traceability details to ensure accuracy and efficient recall

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
Learning	Track and problem-solve issues that arise with traceability
Reading	Interpret traceability records and ingredient specifications
Oral communication	Listen to instructions and clarify where required
Numeracy	- Complete mass balance calculations - Measure volume or quantity of product

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY3004 Participate in traceability activities	Not applicable	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created

Links

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

Assessment Requirements for FBPFSY3004 Participate in traceability activities

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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.

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