



Australian Government

Assessment Requirements for FBPFSY3005 Control contaminants and allergens in food processing

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 implemented controls to eliminate physical, chemical, microbiological and allergenic risks for at least one food processing site or food processing line.

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 purpose and intent of food safety legislation and control measures for physical, chemical, microbiological and allergenic risks
- roles and responsibilities for development and maintenance of the control measures
- food processing methods used at the site or work area, and the risks to food safety
- sources of technical expertise on contaminants and allergens
- the role of control measures in the food safety program
- documentation relating to the food safety program, including process flow diagrams, hazard analysis charts and tables, support program requirements, data analysis reports, corrective action reports and verification reports
- main types of food safety hazards likely to occur given the type of product and processing methods used
- acceptable control methods for the hazards identified, and required corrective action when control requirements are not met
- Food Standards Code in relation to product and site
- foods most likely to prompt allergic reactions
- ways to identify the presence of allergens in raw materials, ingredients and processing aids

- recording requirements to support communication and monitoring of the food safety program, including procedures for maintaining and updating relevant documents, including operating procedures
- validation and verification processes, techniques and responsibilities to control contaminants and allergens in the workplace.

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 workplace or an environment that accurately represents a food processing workplace
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on monitoring requirements, control methods and corrective action for risks
 - 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>