



Australian Government

Assessment Requirements for FBPFSY4001 Supervise and maintain a food safety plan

Release: 2

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Modification History

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 3.0.
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

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 effectively supervised and maintained a critical control point (CCP) food safety program in a food processing environment, working with a small team on at least one occasion, including:

- reviewing a food safety plan for a food processing operation
- communicating the requirements of a food safety plan to workers
- demonstrating safe food handling work practices
- completing records and reports related to the implementation of food safety
- responding to non-compliances and taking corrective actions.

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:

- Food Standards Code and relevant food legislation
- current technical and process knowledge required to participate in investigations of food safety/quality hazards, risks and incidents
- common microbiological, physical and chemical hazards to food safety, and related control methods
- the way changes in equipment and/or processing methods can affect food safety hazards and level of risk
- the objectives of a hazard analysis critical control point (HACCP) based food safety program
- the steps in the development of a CCP-based food safety plan
- the steps in the systematic introduction of a HACCP-based food safety program

- workplace recall and traceability procedures
- purpose of the CCP development and review process
- the document controls associated with a procedure change
- the purpose of standard operating procedures and work instructions
- the process of auditing and verifying a HACCP-based food safety program
- the importance of role-modelling good personal hygiene, safe food handling and quality procedures.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace
- resources, equipment and materials:
 - food processing equipment
 - methods and related software systems for collecting data, analysing data and compiling a report
- specifications:
 - workplace operating procedures
 - a CCP-based food safety plan for the food processing workplace
- relationships:
 - interactions with work team and 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>